

Three Course Dinner \$45

Choose 2

Heirloom Spinach Salad

smoked almonds, parmesan & green goddess dressing
(V, GF)

Baby Gem Caesar

croutons, parmesan & caesar dressing (V, GFP)

Cobb Salad

blue cheese, crumbled bacon, cherry heirloom tomato, &
local greens

Eggplant Chip “Nachos”

mozzarella, jalapeño, pico de gallo, avocado (V)

Choose 3

Dry-Aged Cheeseburger

cheddar, smoked onion jam, lettuce, tomato & black pepper mayo

Steak FRITES

prime skirt steak with chimichurri & pimento tater tots

Miso Glazed Salmon

corn-ginger succotash & charred zucchini (GF)

Ricotta Cavatelli

wild mushroom ragout & pecorino romano (V)

Roasted Jidori Chicken

Israeli couscous, artichoke hearts, tomato, tarragon topped with mushroom demi-glace

Vegan Curry Bowl

kimchi fried rice, yellow curry, vegetables (VG, GF)

Choose 1

Graham Cracker-Chocolate Brookie

butterscotch, vanilla ice cream

Irish Coffee Crème Brulee