



Restaurant Week Dinner Menu

Sunday October 27 – November 3, 2024

\$46/person

Appetizers

Charred Broccoli Caesar
Sourdough Crostini, Grilled Lemon

Takoyaki
Octopus, Scallion, Bonito Flakes, Miso Mayo

Butternut Squash Soup
w/ Crème Fraiche

Entrees

Roasted Half Cornish Hen
Fingerlings, Seasonal Vegetables, Au Jus

Braised Short Ribs
Tomato Sugo, Mashed Potatoes

Vegan Bolognese
Rigatoni, Tomatoes, Lentils, Carrots, Onion

Shrimp & Grits (+\$10)
Roasted Tomato, Fennel, Andouille Sausage, Anson Mills Grits

Grilled Bavette Steak (+\$15 supplement)
Chimichurri, Confit Potatoes

Dessert

Seasonal Bread Pudding
Bananas Foster
Assorted Gelato/Sorbet



Restaurant Week Lunch/Brunch Menu

Sunday October 27 – November 3, 2024

2 courses Price Fixed

\$24/person

Lunch/Brunch

Baked Eggs

Tomato, Feta, Chickpeas, Chimichurri, Grilled Bread

Eggs Benedict

Ham, Poached Eggs, Tomato, Gruyere, Hollandaise

(upgrade to Smoked Salmon for +\$4)

Fried Chicken Sandwich

Lettuce, Tomato, Pickles, Special Sauce

Korean Style Rice Cakes

Spicy Pork, Scallion, Sesame Seeds

Butter Lettuce Salad

Avocado, Radish, Pickled Red Onions, Creamy Romano Dressing

Dessert

Seasonal Bread Pudding

Bananas Foster

Assorted Gelato/Sorbet