



# RESTAURANT WEEK

## FIRST COURSE

*(choose one)*

**Roasted Beets, Goat Cheese and Hummus, Toast Points**

**Romaine Salad, 6 minute Egg, Diced Tomato, Crispy Shallots, Creamy Blue Cheese Dressing**

**Griddled Pork Belly, Roasted Cauliflower and Brussels Sprouts, Pomegranate Molasses**

**Tartar of Tuna and Salmon, Avocado, White Truffle Oil, Lemon, Wonton Chips**

## SECOND COURSE

*(choose one)*

**Spinach Fettucine, Grilled Summer Veggies, Garlic, Basil, Extra Virgin Olive Oil**

**Roasted Stuffed Brook Trout with Spinach and Crabmeat, Roasted Red and Yellow Pepper Coulis**

**Grilled Twin Petite Filets, Cheesey Bloody Butcher Grits, Salsa Verde**

**Grilled Pastured Chicken Breast, Haricot Verts, Smashed Red Potatoes, Natural Jus**

## THIRD COURSE

*(choose one)*

**Flourless Chocolate Cake, Raspberry Sauce, Whipped Cream**

**Classic Philadelphia Cheesecake, Fresh Blueberry Sauce**

**Goey Skillet Red Chocolate Chip Cookie, Dulce de Leche Gelato**

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## BRUNCH

### FIRST COURSE

*(choose one)*

**Strawberry, Greek Yogurt, "Banana Split" with Granola and Honey**

**Roasted Beets, Hummus and Goat Cheese, Olive Oil, Toast Points**

### SECOND COURSE

*(choose one)*

**Fried Chicken and Sweet Potato Waffles, Mild Strawberry and Jalapeno Salsa, Spiced Honey**

**Traditional Eggs Benedict with John Martin Canadian Bacon, Poached Eggs, English Muffin, Hollandaise Sauce,  
Home Fries and Fresh Fruit**

**Turkey Sausage Omelette with Oil Cured Tomatoes and 4 Cheeses, served with Home Fries and Fruit**

### THIRD COURSE

*(choose one)*

**Classic Philly Cream Cheese Cheesecake**

**Goey Skillet Baked Red Chocolate Cookie with Dulce de Leche Gelato**

**Bloody Mary's and Mimosas only \$4 each!**

**Tiger Woods - Roku Gin, Yuzu, Lemon Juice Hibiscus Tea, Honey \$12**

**JLo - Maker's Mark 46, Pineapple, Coconut, Lime \$14**