

The Declaration

Restaurant Week Prix Fixe \$40.00

Executive Chef John A Arney III



Violet Cosmo: Haku Vodka, fresh squeezed lemon, orange liqueur, lavender, crème de cassis, crème de violette, white cranberry | 16

Old City Sour: Knob Creek Rye, egg white, red wine, fresh squeezed lemon, simple syrup | 16

Starter

Choose One

Red Pepper Hummus: cucumber, carrot, pita (GFA)

Suit & Thai Shrimp: fried shrimp, thai chili, ginger slaw (GF)

Carnitas Tostadas: crispy tortilla, pork, chipotle aioli, pickle onion, lettuce, cotija (GF)

Tomato Bisque (GF)

French Onion Soup (GFA)

Caesar: romaine, shaved parmesan, crouton (GFA)

Entrée

Choose One

Franklin Fried Chicken: tarragon aioli, pickle, iceberg, potato barrels (GFA)

1984 Burger: port wine cheese, pickled onion, bacon, pickle, potato barrels (GFA)

Blackened Salmon: veg, mashed sweet potato (GF)

Bourbon Barrel Ribs: baked beans, corn bread (GF)

Meatloaf: mashed potato, o-straws (GF)

Mac and Liquid Gold: cavatappi, cheese sauce, gruyere & mozz panko crust (GFA)

Dessert

Choose One

Flourless Chocolate Cake: ganache (GF)

Cheesecake: raspberry sauce

Apple Pie: granola crumbs

Pumpkin Pie: whipped cream

GF – Gluten Free GFA – Gluten Free Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

