

# The Declaration

Restaurant Week Prix Fixe \$25.00  
Executive Chef John A Arney III  
Lunch



**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)

**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)

**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