Monika’s Pierogies
cheddar mash | onion jam | celery apple salad | smoked creme fraiche

Miso Squash Soup
roasted squash | white miso | sunchoke | furikake | coffee oil

Burrata Nest
poached pears | fig Vincotto | Sourdough | wild herbs

choose one

Mai n P la tes
choose one

Chilean Seabass
shelfish veloute | celeriac puree | roasted chive oil | tuscan kale

Carrot Cappelletti
fennel sofrito | preserved lemon puree | carrot top salsa verde

B ee f B our goi n
24 h roasted short ribs | robuchon potatoes | bacon lardons

Herford Lamp Chops
Zattar spice | confit shoulder croquette | goat cheese | herbed vedge

choose one

Sweets
choose one

Tiramisu
netherlands chocolate | mascarpone | ladyfingers

Egg Nog Panacotta
bourbon caramel | orange mallasses streusel | berries

daily selection

Hand-crafted cocktail

One Sip at a Time
makers mark 76 | amaro | sweet vermouth | applewood smoke 18
CENTER CITY DISTRICT
Restaurant Week 2024

Starters
choose one
- Miso Squash Soup: roasted squash | white miso | sunchoke | furikake | coffee oil
- Harvest Salad: field greens | apples | candied walnuts | bleu cheese | champagne vinagrete
- Monika’s Pierogies: cheddar mash | onion jam | celery apple salad | smoked creme fraiche

Main Dishes
choose one
- Braised Short Ribs: creamy polenta | charred cipollini | agrodolce jus
- King Atlantic Salmon: smashed fingerling potatoes | sautéed greens | smoked trout roe | jalapeno cilantro aioli
- Butternut Squash Risotto: crispy sage | aged parmesan | pepitas | braised green
- BLT Texas Toast: pepper bacon | bib lettuce | pickled onions | happy cat farm totaoes | pimento spread

Hand-crafted cocktail
One Sip at a Time
makers mark 76 | amaro | sweet vermouth | applewood smoke 18

Coffee, Tea, & Soft Drinks
Lavazza Drip Coffee 3 | Iced Coffee 4
Americano 4 | Cappuccino 5 | Latte 5
Macchiato 5 | Espresso 3
Double Espresso 4 | Hot Tea 4
Coke/Diet 5 | Sprite 5 | Iced Tea 3.5