



# PHILADELPHIA RESTAURANT WEEK

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JANUARY 21 - FEBRUARY 3  
Lunch Menu \$20

## STARTER

Choice of one

### **Mixed Green Salad**

White Balsamic Vinaigrette, Honey Crisp Apples, Blue Cheese,  
Candied Walnuts

### **Leek & Potato Soup**

Crème Fraiche, Crispy Leeks, Chives

## ENTRÉES

Choice of one

### **Sugar & Spice Rubbed Cedar Salmon**

Farro Risotto, Smoked Butternut Squash Puree,

Balsamic Brown Butter

### **Buttermilk Fried Chicken**

White Cheddar Mashed Potatoes,

Black Truffle Gravy

### **Honey Tabasco Shrimp & Grits**

White Cheddar Grits, Roasted Fresh Corn

## FEATURED COCKTAIL

### **AROMATIZED & SMOKED | \$22**

Maker's Mark 46 Bourbon, Carpano Antica Sweet Vermouth, Filthy Black Cherry Syrup  
(220 cal.)



# PHILADELPHIA RESTAURANT WEEK

JANUARY 21 - FEBRUARY 3  
Dinner Menu \$45

## STARTER

Choice of one

### **Mixed Green Salad**

White Balsamic Vinaigrette, Honey Crisp Apples, Blue Cheese,  
Candied Walnuts

### **Leek & Potato Soup**

Crème Fraiche, Crispy Leeks, Chives

### **Shrimp and Brie Crostini**

Roasted Butternut Squash, Apple Cider Glaze, Dried Cranberries

## ENTRÉES

Choice of one

### **Sugar & Spice Rubbed Cedar Salmon**

Farro Risotto, Butternut Squash Puree,  
Balsamic Brown Butter

### **Buttermilk Fried Chicken**

White Cheddar Mashed Potatoes, Black Truffle Gravy

### **Top Sirloin “Au Poivre”**

Mashed Potatoes, Peppercorn-Brandy Demi

## DESSERT

Choice of one

### **Heath Bar Brownie**

Caramel Sauce, Vanilla Ice Cream

### **Crème Brulee**

Fresh Berries

## FEATURED COCKTAIL

### **AROMATIZED & SMOKED | \$22**

Maker's Mark 46 Bourbon, Carpano Antica Sweet Vermouth, Filthy Black Cherry Syrup  
(220 cal.)



# PHILADELPHIA RESTAURANT WEEK

JANUARY 21 - FEBRUARY 3  
Dinner Menu \$60

## STARTER

Choice of one

### **Mixed Green Salad**

White Balsamic Vinaigrette, Honey Crisp Apples,  
Blue Cheese, Candied Walnuts

### **Lobster Bisque**

Croutons, Sherry Butter, Lobster

### **Oyster Rockefeller**

Hollandaise, Bacon, Creamed Spinach

## ENTRÉES

Choice of one

### **Pepper Crusted Open Blue Cobia**

Roasted Beets, Pancetta Lardons, Horseradish Cream

### **Honey Tabasco Shrimp & Grits**

White Cheddar Grits, Roasted Corn, Honey Tabasco Glaze

### **Filet Mignon**

Mashed Potatoes, M&S Steak Butter

## DESSERT

Choice of one

### **Crème Brulee**

Fresh Berries

### **Hot Buttered Rum Butter Cake**

Vanilla Ice Cream, Glazed Walnuts

### **White Chocolate Bread Pudding**

Vanilla Ice Cream, Powdered Cinnamon

## FEATURED COCKTAIL

### **AROMATIZED & SMOKED | \$22**

Maker's Mark 46 Bourbon, Carpano Antica Sweet Vermouth, Filthy Black Cherry Syrup  
(220 cal.)