



# restaurant week menu

**\$40 per person**

Winter Spiced Old Fashioned

*Jim Beam Black, Allspice Dram, Orange, Old Fashioned Bitters, Sugar 14*

Thyme after thyme

*Roku Gin, Thyme, Lemon, Ginger 15*

## Charcoal Grill

{choice of one}

### Shishito Peppers

*Sea Salt, Lime*

### Spanish Octopus

*Gigante Beans, Chorizo*

### Chorizo Taco

*Tomatillo, Queso Fresco, Jalapeño*

### Veal Meatballs

*Celery Root, Maple, Celery, Gouda*

### Seared Big Eye Tuna

*Almond Romesco, Micro Greens*

## Small Plate

{choice of one}

### BBQ Smoked Ribs

*Bourbon, Maple, Celeriac Slaw*

### Crawfish Mac & Cheese

*Toasted Breadcrumbs*

### Hamachi Crudo

*Pomegranate, Fennel, Celery, Radish, Lemon*

### Heirloom Beets

*Yogurt, Candied Ginger, Mizuna*

### Country Ham + Arugula Salad

*Warm Goat Cheese, Shaved Celery, Sherry Vinaigrette*

## Entree

{choice of one}

### Shrimp & Grits

*Bacon Vinaigrette, Scallions*

### Fried Chicken

*Rosemary Honey, Sweet Potato*

### Braised Short Rib

*Sweet Potato, Broccolini, Garlic Oil, Horseradish Gremolata*

### Roasted Salmon

*White Asparagus, Dill Cream, Herb Breadcrumbs*

### Grilled Hanger Steak

*Fingerling Potatoes, Shishito, Chimichurri, Balsamic*

## Dessert

{choice of one}

### Caramel Budino

*Butterscotch, Sea Salt*

### Bourbon Pineapple Upside Down Cake

*Vanilla Bean Ice Cream, Strawberry Coulis*

### Two Scoops

*Seasonal Selections of Ice Cream or Sorbet*

Attention: Consuming raw or undercooked eggs, beef, lamb, milk products, poultry, seafood or shellfish may increase your chances of food-borne illness. 01/5/25