

TOPSIDE TAVERN

Dinner worth \$60 for \$40 (3 COURSES)

Restaurant Week

1st course:

Choice of:

Farmers Basket Salad.

baby kale, shaved brussels, dried blueberry, walnut, apple, tomato, ricotta salata, buttermilk peppercorn dressing

Salade Verte. (vegan)

baby greens, jicama, green garbanzo, anjou pear, tomato, agave-lemon vinaigrette, roasted sunflower seeds

Steamed Whole Edamame

truffle salt, garlic oil, fried garlic

Crispy Shrimp Tacos

salsa roja, paprika aioli, cilantro, onion, jicama

Red Curry Duck Bao Buns

roasted peking duck, sambal aioli, pickled veg

Pork Carnitas Tacos

jicama slaw, pickled radish, salsa roja, chicharrónes

Tempura Mushroom Bao Buns (vegan)

maitake mushroom, spicy apricot sauce, fermented black bean

Black Garlic Wings (4)

fermented black garlic, creamy peppercorn dressing

2nd course:

Choice of:

20th & Ludlow Smashed Burger.

house blend smash patty, smoked bacon, cooper sharp, baby arugula, truffle salt, brioche bun

Soft Shell Crab Po'Boy

chipotle shrimp remoulade, butter lettuce, tomato, pickles, old bay, brioche bun

Thyme Smoked Lamb Chops

red curry, fried maitake mushroom

Chesapeake Style Crabcake

lump crab, fiery thousand island dressing, shaved fennel, arugula, old bay

Peppered Monkfish Bourride

pebble potato, baby fennel, fish fume, blistered tomato, saffron aioli, fried bread

Duck Jambalaya

fava bean, tomato, sweet peppers, peking duck, saffron broth, duck sausage, brown rice

Dan Dan Cauliflower (vegan)

dan sauce, tempura cauliflower, sweet pepper, baby cabbage, beech mushroom, jasmine rice

Butter Poached Lobster Bahn Mi

crawfish etouffee, paprika aioli, tomato salad, fried onion

Steak Frites

signature broken potato, warm frisée salad, smoked bacon vinaigrette, heirloom tomato

3rd course:

Choice of:

Chocolate Caramel Budino

fresh berries, whipped cream, ginger snaps

Double Chocolate Bundt Cake

bourbon chocolate sauce, dulce de leche ice cream, berries

Blueberry Cheesecake Spring Roll

blueberry compote, burnt caramel

Black Cherry Farro Grain Pudding (vegan)

coconut milk crème anglaise, clove, cinnamon, fresh berries

Specialty Cocktail (Not included in the Dinner price)

Topside Old Fashion using **Jim Beam Black Bourbon** - **\$15**

Self Care using **Roku Gin** - **\$15**