



## RESTAURANT WEEK

\$40 PER PERSON

### FIRST COURSE CHOICES

#### **WHITE BEAN HUMMUS (VEGAN)**

roasted peppers, marinated white beans, allepo + warm angel bakery pita

#### **CRISPY CHEESE CURDS (V)**

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

#### **NASHVILLE HOT CHICKEN BUNS**

hot fried chicken, pickle brine slaw, pickles, charred scallion ranch

#### **WALDORF SALAD (v) (\*)**

tuscan kale, sherry roasted grapes, honey crisp apple, goat cheese  
creamy tarragon dressing, thai basil, toasted walnuts

### SECOND COURSE CHOICES

#### **SEARED VERLASSO SALMON**

vegetable farrotto, curried squash puree, pistachio pesto, lemon-oregano dressing

#### **SHORTRIB STROGANOFF**

extruded egg noodle, braised shortrib, seared mushrooms, horseradish crème fraiche

#### **MARILYN'S FRIED CHICKEN**

crispy ½ freebird chicken, warm biscuit, salted honey butter, dill pickles

#### **LUMACHE RIGATE PASTA (v)**

house chicken sausage, local greens, whipped ricotta, garlic bread crumb

#### **FONTINA STUFFED MEATLOAF**

fontina + chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots

#### **SEARED CELERY ROOT "SCALLOPS" (VEGAN)**

vegetable farrotto, curried squash puree, pistachio pesto, lemon-oregano dressing

### DESSERT CHOICES

#### **DARK CHOCOLATE ESPRESSO POT DE CRÈME**

whipped cream, crispy milk chocolate

#### **BOURBON PECAN BREAD PUDDING**

vanilla bean ice cream, warm salted caramel

#### **BLOOD ORANGE SORBET (VEGAN)**

(v) vegetarian (\*) may be made vegan

### FEATURED COCKTAIL

#### **AL'S DINER \$15**

jim beam black bourbon, lemon, raspberry syrup, grapefruit bitters