

Restaurant Week

3 Courses \$45 p/p

\*Entire table must participate



Featured Cocktail

CRUSHED VELVET \$16  
knob creek bourbon, lemon,  
orange simple, raspberry

1st Course

**THE BUTCHER "WEDGE"**  
applewood smoked bacon,  
baby gem, tomatoes,  
crispy shallots, garlic breadcrumbs,  
blue cheese dressing

**KOREAN FRIED CAULIFLOWER**  
crispy brussel sprout, sesame seeds,  
scallions, sweet & spicy sauce

**SMOKED CHICKEN WINGS**  
caramel BBQ glaze,  
housemade ranch, celery

**SMOKED GOUDA  
MAC N CHEESE**  
sweet potato crust

2nd Course

**BRAISED SHORT RIB**  
glazed root vegetables,  
red wine jus

**LINGUINE & MEATBALLS**  
roast pork gravy, pecorini romano  
\*can be made vegetarian

**1/2 RACK OF BABY BACK RIBS**  
sweet & tangy BBQ sauce,  
jalapeño cornbread

**STEAK FRITES**  
8oz strip steak, garlic herb butter,  
house-cut fries  
\*additional +5 upcharge

3rd Course

**VANILLA PANNA COTTA**  
blueberry compote

**FLOURLESS CHOCOLATE CAKE**  
creme anglaise, raspberry coulis

