

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

