

ALL SET



RESTAURANT & BAR

SUMMER RESTAURANT WEEK 2021

3-Course Lunch Menu \$22

APPETIZER

BUFFALO CAULIFLOWER NUGGETS (V, GF)

Tempura Battered, Blue Cheese

SMOKED WINGS (GF)

Slow Smoked, Honey Sriracha

TOMATO BASIL SOUP (GF)

San Marzano Tomatoes, Cream

ENTREE

WILD MUSHROOM SANDWICH (V)

Pulled BBQ Smoked Cremini, Shiitake & Oyster Mushrooms, Zucchini Pickles, Chipotle Coleslaw, Fried Shallots, North Carolina BBQ Sauce, French Fries

TROUT MEUNIERE (GF)

Pan-Seared, Garlic String Beans, Rosemary Fingerling Potatoes

BLEU CHEESE BRISKET SALAD (GF)

Slow Smoked Beef Brisket, Mixed Greens, Corn, Cherry Tomatoes, Fried Shallots, Bleu Cheese Crumbles & Dressing

DESSERT

MIXED BERRY SHORTCAKE

Buttermilk Biscuit, Macerated Berries, Whipped Cream

FRIED OREOS (V)

Tempura Battered, Powdered Sugar

SORBET DUO (V, GF)

Chef's Selection

NO SUBSTITUTIONS. PLEASE NOTIFY US OF ANY ALLERGIES. 20% SERVICE CHARGE ADDED TO ALL DINE-IN CHECKS.

*State food code requires us to inform you that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Raw/Shellfish dishes cannot be taken to-go.

ALL SET



RESTAURANT & BAR

SUMMER RESTAURANT WEEK 2021

3-Course Dinner Menu \$35

APPETIZER

BUFFALO CAULIFLOWER NUGGETS (V, GF)

Tempura Battered, Blue Cheese

SMOKED WINGS (GF)

Slow Smoked, Honey Sriracha

NEW ENGLAND CLAM CHOWDER

Bacon, Celery, Onion, Leeks, Potatoes, Cream, Old Bay Crackers

ENTREE

2/3 RACK BBQ BABY BACK RIBS (GF)

Slow Smoked Pork Ribs, BBQ Beans, Coleslaw, French Fries

SMOKED MUSHROOM RISOTTO (V, GF)

Smoked Cremini, Shiitake & Oyster Mushrooms, Parmesan,
Fried Shallots, Lemon Zest

FISH & CHIPS

Tempura Battered, French Fries, Coleslaw, Tartar Sauce, Malt Vinegar

DESSERT

MIXED BERRY SHORTCAKE

Buttermilk Biscuit, Macerated Berries, Whipped Cream

FRIED OREOS (V)

Tempura Battered, Powdered Sugar

SORBET DUO (V, GF)

Chef's Selection

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RESTAURANT & BAR

SUMMER RESTAURANT WEEK 2021

3-Course Brunch Menu \$22

APPETIZER

CHICKPEA FRES (GF)

Chickpeas, Shredded Zucchini, Roasted Garlic, Avocado Lime Ranch

SKILLET CORNBREAD

Fresh Corn, Sea Salt, Whipped Butter

TOMATO BASIL SOUP (GF)

San Marzano Tomatoes, Cream

ENTREE

TEXAS BRISKET HASH (GF)

Slow Smoked Texas Brisket, Over Medium Egg, Fried Potatoes, Red & Green Bell Peppers, Onions, Tomato Salsa, Cotija Cheese

WILD MUSHROOM SANDWICH (V)

Pulled BBQ Smoked Cremini, Shiitake & Oyster Mushrooms, Zucchini Pickles, Chipotle Coleslaw, Fried Shallots, North Carolina BBQ Sauce, French Fries

SMOKED SALMON AVOCADO TOAST

Dill Cream Cheese, Pickled Red Onion, Capers, Mixed Green Salad

DESSERT

MIXED BERRY SHORTCAKE

Buttermilk Biscuit, Macerated Berries, Whipped Cream

FRIED OREOS (V)

Tempura Battered, Powdered Sugar

SORBET DUO (V, GF)

Chef's Selection

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