

HONU

KITCHEN & COCKTAILS

3 COURSE PRIX FIXE

\$35.00

Must Be Seated Before 7pm on
Saturday

SMALL
PLATE

Ribollita Tuscan White Bean and Kale Vegetable Soup, Crouton, Parmesan

Shrimp Cocktail Cocktail sauce, Lemon +3

Pulled Pork Mac n' Cheese BBQ Sauce, Crispy Onions

Meatballs On Toast Country Bread, Tomato, Basil, Grated Parmesan

Fig and Fennel Flatbread Brie, Arugula, Balsamic Reduction

Calamari Seasoned Flour, Chipotle Aioli, Marinara

Farmers Market* Mesclun, Apple, Cranberry, Hazelnuts, Manchego, White Vinaigrette

Roasted Beets Goat Cheese, Arugula, Pumpkin Seeds, Orange Vinaigrette

Caesar Romaine, Parmesan, Garlic, Housemade Caesar

Chicken Wings Harissa, Honey, Yogurt Sauce, Cilantro

The Stack Burger Two 4oz Patties, American Cheese, Shredded Lettuce, Stack Sauce, Grilled Onions.

French Fries

Braised Beef Short Rib Wild Mushroom and Asparagus Risotto

Roasted Cauliflower King Trumpet Mushrooms, Cauliflower Puree, Pomegranate, Cilantro

Fresh Cavatelli Gulf Shrimp, Heirloom Cherry Tomato, Fresh Basil, Chili Flake +7

Pan Seared Salmon Brussels Sprouts, Bacon, Heirloom Carrots

Butcher's Steak Heirloom Carrots, Parmesan Truffle Fries, Port Wine Demi +9

LARGE
PLATE

SWEETS

Juniors NY Style Cheesecake Blackberry Compote, Whipped Cream

Gelato Dutch Chocolate or Tahitian Vanilla

Sorbet Daily Selection

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness, (*) Contains nuts