



Restaurant Week

\$37 pp

Saturday last seating at 7pm

First Course

Kale Salad

Bulgur, Cucumbers, Feta Cheese, Olives & Herbs

Roasted Cauliflower

Toasted Pine Nuts, Mint, Curry-Harissa Sauce

Fried Oyster Sliders

Chipotle Aioli, Ginger Sesame Coleslaw

Grilled Flatbread

Birria Braised Pork, Oaxaca Cheese, Pickled Shallots

Second Course

Roasted Chicken Breast

Peewee Potatoes, Pearl Onions, Glazed Carrots, Lemon-Pepper Jus

Cavatelli Carbonara

Crispy Bacon, Tomatoes, Black Pepper

Seared Salmon

Root Vegetable Mash, Shaved Fennel, Mustard Dill Emulsion

Grilled NY Strip

Braised Kale, Potato Puffs, Black Pepper Sauce

Chickpea Fritters

Grilled Eggplant, Black Lentils, Spicy Ezme

Third Course

Almond Cake

Toasted Meringue, Lemon Curd, Roasted Plums

Chocolate Lava Cake

Toasted Coconut, Raspberries, Black Cherry Sorbet

Scoop of Ice Cream

Executive Chef Dmytro Guydash

Before placing your order, please inform your server if a person in your party has a food allergy. These menu items contain raw*or undercooked foods.** Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.