



# RESTAURANT WEEK

**TWO COURSE LUNCH**  
**\$24 PER PERSON**

Sunday, April 27th through Sunday, May 4th

*Closed Monday & Tuesday*

## APPETIZER

CHOOSE ONE

**Poke Tuna Tacos\***

*avocado, sriracha aioli, cilantro*

**Chickpea Fries**

*harissa aioli*

**Caesar Salad**

*baby gem lettuce, croutons,  
shaved parmesan*

**French Onion Soup**

*caramelized vidalia onions, crouton, gruyère*

**Watermelon, Rocket & Quinoa Salad**

*walnuts, feta, cranberries, honey-dijon vinaigrette*

## ENTRÉE

CHOOSE ONE

**Grilled Salmon Paillard**

*avocado, citrus, shaved fennel, pistachio,  
lemon vinaigrette*

**Bayberry Chicken**

*lemon butter, pomme frites, dressed greens*

**Dry Aged Bistro Burger\***

*smoked cheddar, bourbon caramelized onions, pickles,  
roasted garlic aioli, sesame bun, served with french fries*

**Poke Tuna Bowl\***

*udon noodles, avocado, edamame, pickled vegetables,  
sriracha aioli*

**Grilled Chicken Club**

*gruyère, avocado, lettuce, tomato, red onion,  
applewood smoked bacon, sriracha aioli,  
toasted multi-grain, served with french fries*



**BAYBERRY**

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*This menu item can be cooked to order. Menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*



# RESTAURANT WEEK

## THREE COURSE DINNER \$46 PER PERSON

Sunday, April 27th through Sunday, May 4th  
Closed Monday & Tuesday. Saturday, May 3rd only available until 7pm.

### APPETIZER

#### CHOOSE ONE

##### Chickpea Fries

*harissa aioli*

##### Peking Duck Tacos

*avocado, hoisin sauce, five-spice mango salsa*

##### French Onion Soup

*caramelized vidalia onions, crouton, gruyère*

##### Caesar Salad

*baby gem lettuce, croutons, shaved parmesan*

##### Watermelon, Rocket & Quinoa Salad

*walnuts, feta, cranberries, honey-dijon vinaigrette*

### DESSERT

#### CHOOSE ONE

##### Tahitian Vanilla Crème Brûlée

*almond tuille*

##### Flourless Chocolate Mousse Cake

*chantilly cream*

##### Strawberry Tres Leches

*toasted coconut*

### ENTRÉE

#### CHOOSE ONE

##### Grilled Montauk Swordfish

*broccolini, pickled piquillo peppers, cipollini onion, white polenta, lemon-caper butter*

##### Bayberry Chicken

*lemon butter, pomme frites, dressed greens*

##### Pork Chop Milanese\*

*arugula, campari tomato, parmigiano reggiano, lemon, aged balsamic*

##### Faroe Island Salmon

*“paella style” risotto, spring peas, saffron, shrimp*

##### Lemon Spaghettoni Pasta

*artichoke, arugula, toasted bread crumbs, parmesan reggiano*



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