

# Restaurant Week

## DINNER MENU: THREE COURSE \$46

### Course One

#### Roasted Pumpkin Dip

Honey cinnamon butter, pickled red onions, crumbled goat cheese, finished with a drizzle of honey. Served with parmesan-crust pita chips.

#### Vermont Maple Peppered Bacon

Thick-cut Applewood bacon, brown sugar, maple syrup, sea salt, black pepper.

#### Grilled Pineapple Chili Lime Brussels Sprouts

Fried Brussels sprouts, pineapple wedges, lime juice, chili powder, sea salt.

#### Lollipop Street Corn

Grilled corn on the cob, artfully skewered and brushed with a zesty lime-infused truffle oil. Topped with crumbled aged goat, a drizzle of smoky chipotle aioli, and a sprinkle of pickled jalapeños for a kick.

#### Fried Goat Cheese

Fried goat cheese, pickled corn relish basil pesto.

#### Plum and Fancy Salad

A vibrant blend of mixed greens topped with crumbled gorgonzola, crispy bacon, and fresh plums, drizzled with a sweet fig vinaigrette and garnished with toasted walnuts and microgreens.

#### Pear and Pecan Chicken Salad

Mesclun greens, fresh pears, goat cheese, pickled red onions tossed in our homemade lavender honey vinaigrette topped with pecan chicken.

#### Beet & Bloom Salad

Quinoa and peppery arugula, featuring tender roasted beets and crisp apple slices, topped with crumbled goat cheese and candied walnuts.

#### Ginger and Apple Cider Mussels

Steamed mussels in a fragrant broth of apple cider, fresh ginger, garlic, and a touch of soy sauce, garnished with sliced green onions and sesame seeds.

### Course Two

#### All American Burger

USDA prime beef patty topped with thick-cut bacon, farm egg, red onion, pickles, Road Trip secret sauce, chopped chives, and American cheese, served on a brioche bun.

#### American Vineyard Chicken

Two juicy marinated chicken breasts, asparagus, sautéed in a decadent Pinot Noir wine mushroom sauce.

#### House-Smoked St. Louis BBQ Ribs

Pound and three quarters of In-house smoked St. Louis BBQ ribs served with cornbread, homemade French fries, and coleslaw.

#### Gulf Coast Romesco Mahi

Grilled 8 oz Mahi Mahi filet from the Gulf Coast, topped with a flavorful red pepper romesco sauce. Served alongside a refreshing asparagus salad, garnished with oven-roasted pecans.

#### Brown Sugar Roasted Salmon

Roasted salmon glazed with brown sugar and mustard, served with couscous and baked sweet potatoes.

#### Santa Fe Chicken

Marinated chicken breasts topped with pickled corn avocado relish and a cilantro lime crema, accompanied by a side of Quinoa with black beans.

#### Smoky Parmesan-Crusted Cauliflower

A hearty roasted cauliflower steak topped with a smoky chipotle crema and a Parmesan-herb bread crumb crust. Served alongside a velvety purple potato purée.

#### Bayou Seafood Tagliatelle

Plump Alaskan shrimp and mussels are paired with fresh tagliatelle in a spicy Cajun garlic and white wine sauce, enriched with cream, lemon zest, and fresh tarragon.

### Course Three

#### New York Apple Blossoms

Apple blossom pie paired with salted caramel ice cream and topped with a rich caramel sauce.

#### California Carrot Cake

Moist carrot cake spiced with warm spices, topped with caramel.

#### Washington Chocolate Cake

Rich chocolate cake topped with tangy cherry compote.

Executive Chef Mike Artist



# Restaurant Week

## LUNCH MENU: \$24 PRICE FIX

### Course One

#### Roasted Pumpkin Dip

The dip features honey cinnamon butter, pickled red onions, and crumbled goat cheese, finished with a drizzle of honey. Served with parmesan-crusted pita chips.

#### Lollipop Street Corn

Grilled corn on the cob, artfully skewered and brushed with a zesty lime-infused truffle oil. Topped with crumbled aged goat, a drizzle of smoky chipotle aioli, and a sprinkle of pickled jalapeños for a kick.

#### Grilled Pineapple Chili Lime Brussels Sprouts

Fried Brussels sprouts and pineapple wedges, fresh lime juice, chili powder, and sea salt.

#### Fried Goat Cheese

Fried goat cheese, pickled corn relish basil pesto.

#### Ginger and Apple Cider Mussels

Steamed mussels in a fragrant broth of apple cider, fresh ginger, garlic, and a touch of soy sauce, garnished with sliced green onions and sesame seeds.

### Course Two

#### Plum and Fancy Salad

A vibrant blend of mixed greens topped with crumbled gorgonzola, crispy bacon, and fresh plums, drizzled with a sweet fig vinaigrette and garnished with toasted walnuts and microgreens.

#### Pear and Pecan Chicken Salad

Mesclun greens, fresh pears, goat cheese, pickled red onions tossed in our homemade lavender honey vinaigrette topped with pecan chicken.

#### Beet & Bloom Salad

Quinoa and peppery arugula, featuring tender roasted beets and crisp apple slices, topped with crumbled goat cheese and candied walnuts.

#### New York Deli Pastrami Sandwich

Pastrami, mustard on marbled rye.

#### Spicy Carolina Slaw and Pork

Pulled pork, homemade coleslaw, crispy fried onions straws, spicy Carolina mustard, and melted pepper jack cheese served on Texas toast.

#### Filet Mignon Philly Cheesesteak

Filet mignon strips grilled and smothered with a smoked gouda provolone cheese sauce, sautéed onions, and bell peppers on toasted bread.

#### Brisket Horseradish Stack

BBQ brisket, melted cheddar, and panko-breaded fried red onions topped with a horseradish aioli. Served on Texas toast.

#### Nashville Hot Chicken Sandwich

Buttermilk fried chicken smothered in fiery Nashville hot sauce, topped with tangy coleslaw, and served on a torta bun with zesty comeback sauce.

#### All American Burger

USDA prime beef patty topped with thick-cut bacon, farm egg, red onion, pickles, Road Trip secret sauce, chopped chives, and American cheese, served on a brioche bun.

#### Blue Summit Burger

USDA prime beef patty pepper-crusted burger, arugula topped with gorgonzola sauce served on a brioche bun.

#### Maple Bourbon Bacon Mac and Cheese Burger

USDA prime beef patty, bourbon-glazed bacon, Vermont maple syrup, smoked gouda mac and cheese, crispy on a toasted bun.

#### Cherrywood Smoked Burger

USDA prime beef patty topped with pickled cherry relish, bacon jam, chipotle mayo, American cheese, served on a brioche bun.

Executive Chef Mike Artist

