

# RESTAURANT WEEK DINNER MENU



\$60 PER PERSON, CHOICE OF ONE APPETIZER, ONE MAIN, & ONE DESSERT

## appetizers

FRIED CHICKEN SLIDERS  
buttermilk, bacon butter, hot sauce

TOMATO BACON BISQUE  
goat cheese, tiny croutons

HUMMUS  
harissa, dukkah, naan bread

FRIED CALAMARI  
passata sauce, pickled chili, aioli

## mains

MARGHERITA FLATBREAD  
san marzano, fresh mozzarella, basil

FUNGHI BIANCA FLATBREAD  
smoked mozzarella, gruyère, taleggio, arugula,  
sun-dried tomatoes

SPECK FLATBREAD  
san marzano, zucchini, mozzarella,  
arugula, hot honey

TRUE NORTH SALMON  
cauliflower puree, sautéed asparagus, baby corn,  
roasted turnip, grilled scallions, miso glaze

VEGETABLE RISOTTO  
market vegetables

LAMB RAGÙ  
rigatoni, parmigiano-reggiano,  
black truffle, rosemary

BURGER  
special blend, american cheese, sour pickle,  
brioche, add: avocado 4, bacon 3

LAMB BURGER  
pepperonata, goat cheese, harissa aioli, brioche

FRENCH DIP SANDWICH  
gruyère, caramelized onion, horseradish aioli,  
miso au jus

BLT CHICKEN SANDWICH  
chipotle aioli, sourdough

GRILLED CHEESE  
cheddar, gruyère, sourdough,  
add: bacon +3, cup of tomato bacon bisque +6

TUSCAN KALE CAESAR  
with grilled chicken or salmon, sourdough croutons,  
grana padano, charred lemon

MARKET SALAD  
with grilled chicken or salmon, mixed greens, tomato,  
fennel, lemon vinaigrette

QUINOA BOWL  
with grilled chicken or salmon, little gems, fava  
beans, chickpeas, shaved carrots, tomato, celery,  
feta, beets, lemon vinaigrette

CHOPPED SALAD  
with grilled chicken or salmon, mixed greens,  
aged provolone, banana peppers, sopressata,  
croutons, cacio e pepe vinaigrette

## desserts

CAKE SLICE OF THE DAY

ASSORTED SORBET & GELATO

ask your server or bartender for today's selections

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EXECUTIVE CHEF: FERNANDO SANTIAGO

