



RESTAURANT WEEK

September 11-15 & September 18-22

MIXED GREENS SALAD

Mixed Greens | Roasted Beets | Candied Walnuts | Soft Chevre |
Strawberry Poppy Seed Vinaigrette

SMITTIES SOFT PRETZEL STICKS

Everything Spiced Cream Cheese | Beer Mustard

ARANCINI

Oxtail and Wild Mushroom | Roasted Garlic Black Truffle Aioli | Fresh Tomato |
Mushroom Ash

THICK CUT BRISKET

Warrington Farms | BBQ | Parmesan Whipped Potatoes | Crispy Brussels Sprouts |
Blistered Tomatoes

STUFFED CHICKEN BREAST

Herbed Chevre | Parmesan Whipped Potatoes | Wilted Baby Spinach | Natural Lemon
Jus | Shaved Pecorino

BLACK PEARL SALMON

Honey-ginger Glazed | Forbidden Rice | Asparagus | Spring Onion |
Sweet Lime Chili Glaze

FRUIT COBBLER a la MODE

Fresh Fruit | Served Warm | Crumb Topping | Topped with Ice Cream

HALL'S DAIRY VANILLA BEAN ICE CREAM

Chocolate Drizzle

\$30/per person