



Zachary's BBQ & Soul @ HMAC
Harrisburg Restaurant Week September 12-23, 2022

Price Fixe \$40

starters

cornmeal crusted whitefish

farm raised catfish, louisiana vegetable relish, red chile remoulade,

italian roadhouse salad

romaine hearts, parmesan artichoke fritters, plum tomato, seedless cucumber, carrot gaufrette, aged sharp provolone, sweet basil vinaigrette

parish seafood gumbo

family recipe with crab, shrimp, oysters, cajun andouille sausage, dark roux, long grain rice

main

short rib heaven

smoked boneless certified angus beef, green island jerk glaze, caribbean ginger slaw, four cheese baked macaroni

low country jambalaya

inspired by the coastal region of the carolinas...chicken, shrimp, andouille, trinity vegetables, rice, stewed creole tomato, chefsoul delta bay spice, fresh herbs

shaker fried chicken

if you don't know you better ask somebody about what we call "southern fried love", made to order golden crisp, collard greens w/ smoked turkey, gram's potato salad

sweet ending

apple brown betty

baked granny smith apples, brown sugar, dried cranberries, spiced crumb, vanilla bean ice cream, fresh berries

Don't forget to ask about the "Chefsoul Table" reservation (limited availability) and our 2022 Harrisburg Restaurant Week Cocktail Pairings of Soul Sangria and other treats from our great beverage professionals at HMAC

 THE HOME OF AUTHENTIC SOUL CUISINE™ 