



Restaurant Week

September 12-16

September 19-23

THE WEDGE

Artisan Iceberg, Onion, Radish, Corn, Hard-boiled Espenshade Egg, Buttermilk Blue Cheese Dressing

SMITTIES SOFT PRETZEL STICKS

Everything Spiced Cream Cheese, Deli Mustard

FALAFEL DUMPLINGS

Charred Eggplant Dip and Tzatziki, Pea Shoots

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THICK CUT BRISKET

Warrington Farms brisket, BBQ, Baked Mac n Cheese, Pickles, Collard Greens and Ham Hock

COUNTRY FRIED CHICKEN

Holly Farms, Collard Greens and Ham Hock, House-made Biscuit, Infused Honey, Pickles

SCOTTISH SALMON

Grilled Vegetable and Bread Salad, Basil, Balsamic and Vanilla

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MINI PEACH PIE

Raspberry Compote, Steel-cut Oat and Walnut Crumb, Hall's Dairy Honey Cinnamon Ice Cream

HALL'S DAIRY VANILLA BEAN ICE CREAM

Chocolate Drizzle

\$30/per person