



**Restaurant Week**  
**September 8-12, September 15-19**

**Chopped Bibb Salad**

Chopped Boston Bibb lettuce, cherry tomatoes, crispy bacon, red onion, bleu cheese crumbles, warm bacon-dijon dressing

**Grilled Peach Flatbread**

Grilled peaches, chopped prosciutto, baby arugula, goat cheese crème, balsamic reduction

**Soup Du Jour**

Chef's inspiration of the moment

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**Brisket Entrée**

16 hour slow-roasted beef brisket, Stock's sloppin' sauce, house-seasoned roasted potatoes, asparagus

**Duck Confit Pasta**

Pulled duck confit, dried cranberries, baby spinach, fire-roasted tomatoes, rosemary au jus

**Cedar Plank Salmon**

Maple-glazed salmon, wild rice pilaf, lemon-scented asparagus

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**Chocolate & Vanilla Marbled Crème Brûlée**

**Pumpkin Pie Mousse**

with cinnamon foam

**\$45/per person**