



January 26 - February 8, 2018

Lunch Menu | \$22

Please select one from each course

First Course

Sausage and Tuscan Kale Soup (GF)

N'duja, chickpeas, oregano

-or-

Mandarin Salad (V)

mandarin oranges, edamame, crispy wonton, ginger-soy vinaigrette

-or-

Brussels Sprouts and Burrata Toast (GF*, V)

pine nuts, apple saba

Second Course

Pork Belly Bahn Mi

marinated cucumbers, pickled daikon, cilantro, jalapeno

-or-

Turmeric Roasted Cauliflower (GF*, V)

Mediterranean yogurt, Israeli cous cous, pine nut & golden raisin relish

-or-

Blackened Fish Tacos (GF*)

mango & avocado relish, tartar sauce, salsa verde

Third Course

Seasonal Fruit Cobbler (V)

ala mode

-or-

Chocolate Mousse (GF, V)

GF-Gluten Free, GF-Gluten Free Upon Request, V- Vegetarian*

***The Restaurant Week menu is designed for each guest to enjoy individually;
regular restaurant menu items may be ordered in addition.***

Beverages, tax and gratuity not included.

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Dinner Menu | \$44

Please select one from each course

First Course

Steak Tartare

green papaya, peanut, tapioca chip

-or-

Brussels Sprouts and Burrata Toast (GF*, V)

pine nuts, apple saba

-or-

Crawfish Arancini

etouffee, old bay, sorrel

Second Course

Grilled Branzino

manilla clams, gai lan, miso dashi

-or-

Turmeric Roasted Cauliflower (GF*, V)

Mediterranean yogurt, Israeli cous cous, pine nut & golden raisin relish

-or-

Short Rib Strozzapretti

roasted brussels sprouts, horseradish sugo, house ricotta

Third Course

Seasonal Fruit Cobbler (V)

ala mode

-or-

Maria's Bread Pudding (V)

chocolate & caramel

-or-

Chocolate Mousse (GF, V)

GF-Gluten Free, GF-Gluten Free Upon Request, V- Vegetarian*

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January 26 - February 8, 2018

Brunch Menu | \$22

Saturday & Sunday 10:00 AM-3:00 PM

Please select one from each course

First Course

Warm Pull-A-Part Cinnamon Rolls (V)
cream cheese frosting

Second Course

Sausage and Tuscan Kale Soup (GF)
N'duja, chickpeas, oregano

-or-

Winter Salad (GF, V)
baby kale & mixed greens, blood oranges, Humboldt fog, sunflower seeds, pomegranate vinaigrette

Third Course

Maryland Crab Cake Eggs Benedict
old bay hollandaise, potato hash

-or-

Crispy Chicken Sandwich (regular or spicy buffalo)
pickles, lettuce, buttermilk dressing, fries or chickpea salad

-or-

Veggie Skillet (GF, V)
spinach, onions, mushrooms, tomatoes, cheese, potato hash

GF-Gluten Free, GF-Gluten Free Upon Request, V- Vegetarian*

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