

# SUMMER RESTAURANT WEEK 2025

## JULY 21ST - 26TH

*40 per person*

### FIRST COURSE

~ choice of ~

### CHARCUTERIE BOARD

*Fox Heritage Farms* charcuterie, local cheese, accoutrements

### SPARE RIB & SUMMER SLAW (GF, DF)

Heritage bbq sauce, cabbage, summer squash, carrot, red onion, seasonal vegetables

### SUMMER SWEET CORN CHOWDER (GF, V)

pickled summer pepper, potato, grilled scallion

### SHRIMP & HEIRLOOM GRITS (GF)

andouille sausage, tomato, lemon zest, fines herbes

### MAIN COURSE

~ choice of ~

### COUP DE JOUR

grilled market beef, braised short rib, turnip, spinach  
stuffed potato bone, foraged mushroom, sauce bordelaise, sabayon

### JUNIPER & CARAWAY CRUSTED PORK LOIN (GF, DF)

*Willow Creek Farms* sausage, peppered bacon lardon  
heirloom tomato pork broth, bitter greens, heirloom beans, broccolini

### SALMON PETITS POIS A LA FRANCAISE (GF)

chili, shrimp, market peas, bibb lettuce  
fingerling potato, white wine cream

### GNOCCHI A LA GRECQUE

baby carrot, fennel, pea, olive, lemon  
pickled leek, olive oil, fontina fondue

### DESSERT

~ choice of ~

### CARAMEL & PECAN PROFITEROLE

Amish maple ice cream, salted caramel

### LEMON CAKE

Parisian cream, berry compote, merengue chip

### BLACKBERRY MOJITO SORBET (GF)

macadamia nut praline, red vein sorrel

✱: Consuming raw or undercooked meat, poultry, seafood  
shellfish, or eggs may increase your risk of foodborne illness

\*a gratuity of 20% will be added to all parties of 6 or more  
(GF): gluten free, (V): vegetarian, (DF): dairy free

