

Restaurant Week

2/19-2/28

Menu

Restaurant Week 3 Course Vegan **\$37.00**

Pickle Platter with assorted house made pickles / Jacked Up Fried "Chikn" made with fried jackfruit served with vegan honey, house made hot sauce, and stone ground mustard / Capesante Vegane made with turnip "scallops", forbidden rice, fennel aioli, kumquats, & carrot puree with garden herbs

Restaurant Week 3 Course Vegetarian **\$40.00**

Pickle Platter with assorted house made pickles / Roasted Heirloom Carrots with honey glazed Moroccan spice, smoked yogurt, mixed garden herbs, ginger oil, & raw honey / Housemade Ravioli with house made ricotta, wild mushrooms, charred pearl onions, and arugula

Restaurant Week 3 Course Meat **\$43.00**

Pickle Platter with assorted house made pickles / Roasted Heirloom Carrots with honey glazed Moroccan spice, smoked yogurt, mixed garden herbs, ginger oil, & raw honey / Hanger Steak (6oz) with roasted baby carrots, spiced strawberries, carrot romesco, & quick pickled radish



Call To Reserve: 707-978-3882