

July 2019

DINE DOWNTOWN RESTAURANT WEEK

FIRST COURSE

today's season inspired soup

or

whole leaf caesar, garlic anchovy dressing, parmesan, croutons

SECOND COURSE

farmers bowl, quinoa, grilled vegetables, citrus vinaigrette,
avocado-cilantro & tomato relish

or

grilled flat iron steak, dirty fries, fresno chili chimichurri,
fried egg

or

spicy prawn linguini, saffron brodo, calabrian chilis, basil,
tarragon, mint

or

grilled sausage plate, sauerkraut, potato salad, pretzel,
stout mustard

THIRD COURSE

warm chocolate brownie, vanilla ice cream

or

salted caramel bread pudding, vanilla ice cream

\$30 per person

does not include tax or gratuity

a 3% surcharge will be added to your bill to help support living wages for our staff