

## Lunch - \$15

### FIRST COURSE

*choose one*

\* ITALIAN WEDDING SOUP Hearty vegetables & mini meatballs in broth.

TUSCAN TOMATO CAPRESE SALAD Roasted plum tomato, fresh mozzarella & lightly dressed artisan field greens. Finished with aged balsamic reduction.

CHOPPED ROMAINE SALAD Chopped romaine, tossed with creamy oregano dressing & polenta croutons.

TRUFFLE FRIES Finished with fresh parsley, shredded Parmesan & white truffle oil. Served with garlic aioli.

### SECOND COURSE

*choose one*

BUCATINI PASTA Tossed with roasted garlic marinara. Finished with Pecorino cheese & fresh basil. ADD Meatballs + 3

ANCHO-SPICE RUBBED PORK Tender pork piled high on toasted brioche topped with crispy slaw & garlic aioli.

WALDORF CHICKEN SALAD Oven-roasted turkey, celery, onion, sun-dried cranberries, toasted pecans & tart apple tossed in light mayo. Served on Grains Galore bread or lettuce wraps.

NASHVILLE FRIED CHICKEN Inspired by Hattie B's in Nashville. Crispy. Fried. Hot & sweet! Served with warm potato salad.

### THIRD COURSE

*choose one*

CHOCOLATE LAYER CAKE Old school cake finished with chocolate sauce.

SALTED BUTTERSCOTCH PUDDING Served with fresh cream & shaved chocolate.

*\$10 wine flight your choice of two 4-ounce pours // \$15 featured flasks THE BROOKLYN / overproofed Old Forester bourbon, Averna, Cardamaro & black walnut bitters TRYST / citrus vodka, bruléed lemon, basil & housemade lemon cordial*

**Dinner - \$33**

FIRST COURSE

*choose one*

ITALIAN WEDDING SOUP Hearty vegetables & mini meatballs in broth.

\* SMOKED SALMON CROSTINI House-cured salmon served over Farm to Market baguette with herb cream cheese. Finished with herb-infused olive oil & aged balsamic reduction.

TUSCAN TOMATO CAPRESE SALAD Roasted plum tomato, fresh mozzarella & lightly dressed artisan field greens. Finished with aged balsamic reduction.

CHOPPED ROMAINE SALAD Chopped romaine, tossed with creamy oregano dressing & polenta croutons.

\* GRILLED & CHILLED SHRIMP COCKTAIL Served in the shell with house made cocktail sauce.

SECOND COURSE

*choose one*

ANCHO SPICE RUBBED DUROC PORK CONFIT Served over grilled polenta cake with pan jus.

BUCATINI PASTA WITH GOAT CHEESE STUFFED MEATBALLS Tossed with roasted garlic marinara & finished with Pecorino cheese.

HERB-ROASTED YARD BIRD Served over seasonal vegetables & wilted greens. finished with port wine jus.

\* ROASTED BOURBON-GLAZED

THIRD COURSE

*choose one*

CHOCOLATE LAYER CAKE Old school cake finished with chocolate sauce.

SALTED BUTTERSCOTCH PUDDING Served with fresh cream & shaved chocolate

*\$20 wine flight your choice of three 4-ounce pours // \$20 featured flasks THE BROOKLYN / overproofed Old Forester bourbon, Averna, Cardamaro & black walnut bitters TRYST / citrus vodka, bruléed lemon, basil & housemade lemon cordial*