



TRIED & TRUE

3 COURSES | \$49

Tuesday - Thursday

CEDAR SMOKED OLD FASHIONED | 18
redemption high rye bourbon, house bitters

ESPRESSO MARTINO | 12
opius nigredo, cold brew *NA

FIRST COURSE - CHOOSE ONE

CRISPY TRUFFLED MUSHROOMS
truffled aioli, parmesan

WOOD GRILLED GLOBE ARTICHOKE
herbs, parmesan, charred lemon aioli

WAGYU MEATBALLS
spicy tomato mostarda, hollandaise

WHIPPED FETA
black currants, candied pecans, tomato confit, pickled fresas, mint, toasted focaccia

Rotating Rosé
Rotating Sauvignon Blanc

SECOND COURSE - CHOOSE ONE

JUMBO LUMP CRAB FRIED SPAGHETTI
spicy tomato, chili hollandaise

KOREAN FRIED CHICKEN
crispy sticky rice, pickled red onion, thai basil

WOOD GRILLED WAGYU MEATLOAF
bacon hash, peppercorn butter

Rotating Chardonnay
Rotating Cabernet Sauvignon

THIRD COURSE - CHOOSE ONE

TOFFEE CROISSANT BREAD PUDDING
salted caramel ice cream, chocolate, toffee

DARK CHOCOLATE MOUSSE
orange zest, olive oil, sea salt

Rotating Port
Rotating Sparkling

WINE PAIRING 35 | (OPTIONAL)