



RESTAURANT WEEK- LUNCH MENU

\$25 per person - select one from each course

1ST COURSE

BRUSSELS SPROUTS

fried brussels sprouts, balsamic glaze, topped with parmesan cheese

ATHENA SALAD

romaine, tomatoes, kalamata olives, feta cheese, cucumbers, red onions, fresh herb vinaigrette

CHILE SRIRACHA WINGS

fresno chiles, scallions, served with ranch

2ND COURSE

NASHVILLE HOT CHICKEN SANDWICH

fried chicken with Nashville hot sauce, pickles, artisan bun, curly fries

SHRIMP ROLL

New England style, chives, lemon, homemade chips

MARGHERITA FLATBREAD

mozzarella, tomato, basil

option: *GF Cauliflower Crust \$3*

3RD COURSE

FRESH BERRIES

CHOCOLATE CAKE

RESTAURANT WEEK SPECIALTY COCKTAILS \$14

choice of cocktail can also be from our extensive specialty cocktail menu

FIG GET ABOUT IT

Maker's Mark bourbon, fig syrup, honey,
lemon juice, smoked rosemary

ANCHO

Hornitos Plata tequila, Ancho Reyes chili liqueur,
agave, lime, chili salt