

## RESTAURANT WEEK LUNCH MENU

### 2 COURSES FOR 15

*\*vegan substitutions available*

#### FIRST COURSE

SELECT ONE OF THE FOLLOWING

##### **“PIMENTO CHEESE” FRITTERS v**

seasonal preserves

add wine pairing Sigura Viudas Cava 10

##### **CLASSIC CAESAR SALAD\* cg**

hearts of romaine | parmesan

biscuit crouton

add barham farms chicken 6 | salmon\* 6

add wine pairing whitehaven sauvignon blanc 14

##### **BARHAM FARM CHICKEN CASSOULET g**

braised local chicken | cannellini beans

root vegetables

add wine pairing dona paula malbec 12

#### SECOND COURSE

SELECT ONE OF THE FOLLOWING

##### **PARKER BURGER\* cg**

bbq sauce | maple bacon

white cheddar | house english muffin

add wine pairing murphy goode zinfandel 14

##### **JIMMY’S CHICKEN cg**

brussels slaw | spiced pickle

parmesan- herb aioli | brioche

add wine pairing thomas schmitt riesling 10

##### **BOLOGNESE**

pasta | pork | veal | beef | san marzano

tomatoes | parmesan

add wine pairing siduri pinot noir 16

*\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of dietary restrictions or allergies as substitutions are available.*

**g=Gluten Free | cg=Can be Gluten Free |  
v=Vegetarian | vg=Vegan**

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## RESTAURANT WEEK DINNER MENU

### 3 COURSES FOR 33

*\*vegan substitutions available*

#### FIRST COURSE

SELECT ONE OF THE FOLLOWING

**“PIMENTO CHEESE” FRITTERS v**

seasonal preserves

**add wine pairing sigura viudas Cava 10**

**CLASSIC CAESAR SALAD\* cg**

hearts of romaine | parmesan

biscuit crouton

**add wine pairing whitehaven sauvignon blanc 14**

**BARHAM FARM CHICKEN CASSOULET g**

braised local chicken | cannellini beans

root vegetables

**add wine pairing dona paula malbec 12**

#### SECOND COURSE

SELECT ONE OF THE FOLLOWING

**ATLANTIC SALMON g**

greenhouse greens | pollen powdered

potatoes | blood orange gastrique

**add wine pairing three thieves chardonnay 10**

**FRIED CHICKEN**

white & dark meat cutlets | braised

greens | mashed potatoes | gravy

**add wine pairing thomas schmitt riesling 10**

**BOLOGNESE**

pasta | pork | veal | beef

san marzano tomatoes | parmesan

**add wine pairing siduri pinot noir 16**

#### THIRD COURSE

SELECT ONE OF THE FOLLOWING

**NOT CREME BRULEE**

vanilla pot de crème | hazelnut crisp

**add wine pairing lamarca prosecco 9**

**COCOA BREAD PUDDING**

caramelized bananas | fluffernutter sauce

**add wine pairing murphy goode merlot 10**

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