

RESTAURANT WEEK DINNER MENU

Choice of one appetizer, one entree, and one dessert - \$45

APPETIZER choice of one

Goat Cheese Salad

frisée, apple, spiced walnuts, warm goat cheese, cider vinaigrette

Italian Meatball

pomodoro sauce, whipped ricotta, sweet italian sausage, grilled batard

French Onion Soup

gruyère, sherry, grilled baguette

ENTRÉE choice of one

Miso Glazed Cauliflower

butternut squash purée, petite herb salad

Scottish Salmon

saffron fregola, winter squash, edamame, red pepper, fine herbs, caperberry sauce

Lamb Lasagna

mornay, lamb ragù, romesco, basil, parmesan

DESSERT choice of one

Coffee Crème Brûlée

Sticky Toffee Pudding

Assorted Cookies and Milk

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Concrete Hospitality Group




RESTAURANT WEEK LUNCH MENU

Choice of one appetizer, one entree, and one dessert - \$30

APPETIZER choice of one

Shaved Cauliflower and Grape Salad

arugula, candied almonds, honey-lemon vinaigrette

Italian Meatball

pomodoro sauce, whipped ricotta, sweet italian sausage, grilled batard

French Onion Soup

gruyère, sherry, grilled baguette

ENTRÉE choice of one

Nashville Hot Chicken Sandwich

pepper jack, b&b pickles, aleppo aioli

Scottish Salmon

saffron fregola, winter squash, edamame, red pepper, fine herbs, caperberry sauce

Lamb Ragú Cavatelli

pecorino, herb breadcrumbs

DESSERT choice of one

Coffee Crème Brûlée

Sticky Toffee Pudding

Assorted Cookies and Milk

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