

Restaurant Week

\$25 TASTING MENU

JAN 26TH - FEB 8TH | 5PM-CLOSE

1ST COURSE

CAESAR

romaine hearts, pork lardons, pecorino, house caesar dressing & brioche croutons

OYSTER MUSHROOMS (V)

semolina dusted oyster mushrooms, dressed with honey dijon

SPICY CAULIFLOWER (VG)

sriracha, miso, fresh basil & scallions

GRAINS & GREENS (V)

farro, lentils, market greens, sweet peppers, artichokes, honey goat cheese, lemon-mint vinaigrette

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2ND COURSE

PULLED LAMB SANDWICH

braised lamb shank, citrus crema, hummus pickled jalapeno, pretzel milk bun

GREEN ST CLUB

roasted chicken, bacon, whipped goat cheese, roasted peppers, pickled fennel & walnut-sage pesto, pretzel milk bun

FARMERS BURGER (VG)

chickpea patty, roasted beet, garlic-mint vegan mayo, baby arugula and balsamic reduction served on a sweet potato bun

CRISPY FISH

panko crusted perch, chili aioli, pickles arugula, brioche bun

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3RD COURSE

PINEAPPLE BREAD PUDDING

CHOCOLATE BROWNIE

MINT CHOCOLATE CHIP CHEESECAKE