



RESTAURANT WEEK SUMMER 2026

FRIDAY, JULY 24 – SUNDAY, AUGUST 2

Please let us know about any allergies or dietary restrictions

- GF** Gluten-free
- GF** Gluten-free Upon Request
- V** Vegetarian-friendly (may contain eggs or dairy)
- VG** Vegan Friendly

LUNCH \$25

WEEKDAYS 11AM-3PM
WINE PAIRING \$12

COURSE 1 (CHOOSE ONE)

BROWN SUGAR CAJUN WINGS

GF | Ranch or blue cheese

FRIED GREEN TOMATOES

V | Panko-breaded heirloom tomatoes, remoulade, diced tomatoes, arugula

WATERMELON + PROSCIUTTO

GF | Yellow watermelon, prosciutto, feta, balsamic glaze, mint

SALMON CROSTINI

Grilled salmon belly, lemon aioli, sriracha mayo drizzle, mixed greens, toasted crostini

COURSE 2 (CHOOSE ONE)

SWEET CHILI HALLOUMI WRAP

V | Grilled halloumi, shredded carrots, lettuce, cucumbers, sweet chili sauce, tortilla wrap. Old bay chips

SHORT RIB SLIDERS

Guinness-braised short rib, slaw, horseradish cream sauce, slider bun. Old bay chips

PEACH + BURRATA SALAD

GF **V** | Grilled peaches, burrata, arugula, prosciutto, pistachios, lemon herb vinaigrette

BLUEBERRY FLATBREAD

V | Blueberry compote, feta, hot honey, arugula

DINNER \$45

EVERY DAY AT 3PM
WINE PAIRING \$12

COURSE 1 (CHOOSE ONE)

TRUFFLE MUSHROOM ARANCINI

V | Fried mushroom risotto and mozzarella balls, spicy basil vodka sauce, fresh parmesan, truffle oil drizzle

GRILLED OCTOPUS

Harissa remoulade

FRIED GREEN TOMATOES

Panko-breaded heirloom tomatoes, lump crab meat, remoulade, diced tomatoes, arugula

PEACH + BURRATA SALAD

GF **V** | Grilled peaches, burrata, arugula, prosciutto, pistachios, lemon herb vinaigrette

COURSE 2 (CHOOSE ONE)

DUCK BREAST

GF | Roasted duck breast, mashed sweet potatoes, garlic green beans, red wine demi-glace

SHORT RIB RAGU

Guinness-braised short rib, rigatoni, stracciatella, marinara sauce, parmesan

LOBSTER RISOTTO +10

GF | Pan-seared lobster, risotto, lemon butter, roasted asparagus

VEGGIE ALFREDO

GF **VG** | Lentil pasta, roasted peppers and onions, tomatoes in a pistachio tofu coconut milk cream sauce

COURSE 3 (CHOOSE ONE)

DIGESTIF PAIRING \$8

RASPBERRY CHEESECAKE

TAHARKA + BERRIES

ORANGE FLAN **GF**

BEIGNETS

BRUNCH \$25

WEEKENDS 10AM-3PM
BLOODY/MIMOSA PAIRING \$8

COURSE 1 (CHOOSE ONE)

SUMMER BERRY TART

V | Fresh berries, mascarpone, honey, puff pastry

GIANT CINNAMON ROLL

V | Vanilla icing, powdered sugar, berries

BLUEBERRY MUFFIN

V | Warm butter, blueberry compote, powdered sugar

BEIGNETS

V | Fried dough, powdered sugar, berries

COURSE 2 (CHOOSE ONE)

BANANAS FOSTER

FRENCH TOAST

V | Thick cut brioche bread, caramelized bananas, walnuts, cinnamon, powdered sugar, syrup

EGGS IN PURGATORY

GF **V** | Poached eggs with crushed tomatoes, peppers, onions, and feta in a skillet. Served with crostini

LOBSTER HASH +8

GF | Fresh lobster and home fries in garlic butter, red onions, fried egg

SHORT RIB BENEDICT

Guinness-braised short rib, poached egg, english muffin, hollandaise sauce, lyonnaise potatoes

PLEASE, NO SUBSTITUTIONS

Menu items are subject to change due to availability

No more than 4 split checks per party

Checks of \$150 or more and parties of 6 or more are subject to a 20% automatic gratuity