

★ RESTAURANT WEEK ★ MENU

\$45 per person



CRABONARA

bucatini pasta, jumbo lump crab, bacon,
red onion, garlic, black pepper, egg yolk

STEAK FRITES +10\$

12oz. ribeye, griddled green beans, truffle fries,
house steak sauce

HIGHLANDTOWN SMASHBURGER

2-4oz patties, american cheese, fried onion,
shrettuce, pickles, special sauce
+bacon, avocado or fried egg +2\$ +extra patty +8\$

PAN SEARED SALMON

crushed cucumber & red onion salad,
avocado puree, soy-ginger glaze

VEGAN PASTA

mafaldine pasta, salsa a la nerano, basil, corn,
squash, cherry tomatoes

CRISPY CHICKEN SAMMIE

crispy thigh dipped in buffalo hot honey,
sweet-hot pickles, pimento cheese, ranch,

ROASTED AIRLINE CHICKEN

mashed potatoes, ratatouille, chicken demi glaze

IMPOSSIBLE SMASHBURGER

2 impossible patties, american cheese,
fried onions, shrettuce, pickles, special sauce

BRAISED LAMB BREAST

curried chickpeas, mahummara, pine nuts

MEGA MAC & CHEESE

cheddar cheese sauce, shredded ribeye,
caramelized onion, spinach, breadcrumbs

FIRST COURSE

SUMMER TOASTY

sourdough,
marinated tomatoes, corn, squash,
whipped feta cheese, pesto

GAZPACHO

waiter, my soup is cold.
it's gazpacho.
okay, gazpacho, my soup is cold.

CARNITAS TACOS

oaxaca cheese,
citrus marinated, slow cooked pork, red onion,
cilantro, queso, house jalapeno hot sauce

ZUCHINNI CARPACCIO

thinly sliced summer squash, chili crunch,
kewpie mayo, crispy shallots, herbs

WINGS

buttermilk & herb marinated wings, dressed in our
house green buffalo, peruvian yellow sauce,
scallions & fried garlic

VEGAN TOMATO TART

heirloom tomatoes, garlic, vegan mozzarella,
basil, puff pastry

DESSERT

CREPE CAKE

thin layers of crepes, whipped cream,
strawberry compote, mint

SALTED HONEY PIE

salted honey custard, flaky pie crust,
macerated peaches, crushed hazelnuts

CHOCOLATE CUSTARD TART

chocolate custard, crushed oreos, whipped cream

VEGAN POT DU CREME

vegan chocolate custard, cherries