



SUMMER 2023 RESTAURANT WEEK

3 COURSES FOR \$40

STARTER

HOUSE SALAD G VE

cucumbers, tomatoes,
pickled onions, house vinaigrette

CAESAR SALAD

hearts of romaine, croutons, Caesar dressing
ADD: white anchovies 3

THAI CURRY PEI MUSSELS

sustainably farm raised, lemongrass, coconut milk,
shallot, red curry, cilantro, toasted bread
ADD: extra toasted bread 50¢

ROSEMARY HUMMUS VE

G without crostini
served with crostini & vegetables

SPICY FETA SPREAD V

G without crostini
served with crostini & vegetables

MAC-N-CHEESE V

cheddar cheese & crumb top
ADD: bacon 3 fresh jalapeños 2 crab 7

MAIN

PERUVIAN CHICKEN

G without the cornbread
Peruvian spiced roasted half chicken, spicy slaw,
wild rice with corn & beans, cornbread,
yellow aji amarillo & green cilantro sauces

SHRIMP LINGUINE

cherry tomato medley, white wine cream sauce, fresh basil

KOREAN SHORT RIB

kimchi collard greens, soy-garlic mashed potatoes,
ssamjang gravy

JUMBO LUMP CRAB CAKE G +\$5

broiled 5 oz crab cake (no bread crumbs),
mirin coleslaw, edamame succotash

SALMON NICOISE FARRO BOWL

VE without the salmon
mixed greens, farro, string beans, tomatoes,
cucumbers, potatoes, olives, capers,
herbs de Provence vinaigrette
SUB: shrimp or beyond spicy sausage
ADD: fried egg 2

SOBO BURGER

served with green salad & roasted potatoes
ADD: fried egg 2 avocado 2 SUB: gluten-free roll 2.5
8oz Creekstone Farms burger, cheddar cheese,
bacon, roasted tomatoes, lettuce, mayo

VEGGIE BURGER V

served with green salad & roasted potatoes
ADD: fried egg 2 avocado 2 SUB: gluten-free roll 2.5
6oz beyond burger, cheddar cheese,
roasted tomatoes, lettuce, mayo

SWEETS

SEVEN LAYER CAKE

CHOCOLATE BROWNIE G

macerated strawberries

VEGAN CHOCOLATE CHIP COOKIES VE

caramel sauce