

WINTER 2024 RESTAURANT WEEK 3 COURSES FOR \$40

<u>STARTER</u>

CAULIFLOWER & CHEDDAR BISQUE

bacon, chives (vegetarian without the bacon)

GARDEN SALAD G VE

cucumbers, tomatoes, pickled onions, house vinaigrette

CAESAR SALAD

hearts of romaine, croutons, Caesar dressing <u>ADD</u>: white anchovies $_3$

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

MUSHROOM RAVIOLI V

creamy butternut squash-sherry sauce, sautéed mushrooms, crispy sage, romano cheese, sunflower seeds <u>ADD</u>: chicken breast 9 shrimp 9

KOREAN SHORT RIB

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

CHICKEN POT PIE

chicken and vegetables with a savory sage puff pastry

SOBO BURGER

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

VEGGIE THAI RED CURRY G VE

chickpeas, sweet potatoes, red bell peppers, green beans, basmati rice <u>ADD</u>: chicken breast 9 shrimp 9

POMEGRANATE GLAZED SALMON G

roasted root vegetables, sautéed collard greens, toasted sunflower seeds

DRY RUB STEAK G +3

8 oz teres major steak topped with chimichurri sauce, creamed spinach, roasted potatoes <u>SUB</u>: coffee rub on steak

CHICKEN MARSALA

G without the gnocchi marinated & roasted half chicken, mushrooms, gnocchi, green beans, shaved cheese, marsala wine sauce

JUMBO LUMP CRAB CAKE G +4

broiled 5 oz crab cake (no bread crumbs), warm potato salad, charred broccoli, crispy onions



COMING SOON