

Sally O's Restaurant Week Menu

January 23rd - Feb 1st

\$45 per person

1ST COURSE

WINTER SALAD - BABY KALE, APPLES, PISTACHIOS, CANDIED BABY CARROTS, APPLE CIDER VINAIGRETTE

CREAMY TOMATO BISQUE - CORNBREAD + PARMESAN CROUTONS, BASIL

LITTLE GEM CAESAR - LITTLE GEM LETTUCE, PARMESAN, HERBS, CAESAR DRESSING

CHORIZO TOASTIE - SLICED CHORIZO, CORNBREAD, AVOCADO MAYO, QUESO FRESCO, BUTTERNUT SQUASH PUREE

WINGS - 1LB. BUTTERMILK & HERB MARINATED, TOSSED IN GREEN BUFFALO, DRESSED W/HOUSE YELLOW SAUCE, FRIED GARLIC, & SCALLIONS

SALLY MAC & CHEESE - CREAMY BÉCHAMEL, SECRET CHEESE BLEND, WHITE CHEDDAR BREAD CRUMBS

CARNITAS TACOS - CITRUS & CHILI MARINATED PORK SHOULDER, OAXACAN CHEESE, RED ONION, LIME CILANTRO

CRISPY TOFU - MARINATED TOFU CHUNKS, TOSSED IN GREEN BUFFALO, DRESSED LIKE OUR WINGS W/ YELLOW SAUCE, SCALLIONS & FRIED GARLIC

2ND COURSE

PAN ROASTED SALMON - BUTTERNUT SQUASH PUREE, WILTED CHARD, APPLE CIDER GASTRIQUE

BRAISED SHORT RIB - CREAMY POLENTA, WILTED SPINACH, ROASTED MUSHROOMS, BROWN BUTTER

VEGAN MUSHROOM PASTA - ROASTED FOREST MUSHROOMS, VEGAN BÉCHAMEL, BUTTERNUT SQUASH, BRUSSELS SPROUTS

HIGHLANDTOWN SMASHBURGER - 2-4OZ. BEEF PATTIES, AMERICAN CHEESE, FRIED ONION, PICKLES & LETTUCE (ADD BACON, AVOCADO, OR A FRIED EGG +2)

IMPOSSIBLE SMASHBURGER - JUST LIKE OUR ORIGINAL, BUT MADE WITH IMPOSSIBLE PATTIES (+2)

CRABONARA - LUMP CRAB, BACON, GARLIC, RED ONION, EGG YOLK, PARMESAN, BUCCATINI PASTA

DRY AGED RIBEYE - 12 OZ. DRY AGED RIBEYE, TRUFFLE FRIES, GREEN BEANS, HOUSE STEAK SAUCE (+8)

CRISPY CHICKEN SAMMIE - HOT HONEY CHICKEN THIGH, PIMENTO CHEESE, SWEET-HOT PICKLES, RANCH

CRISPY CHICKEN PARM - PANKO BREADED CHICKEN BREAST, MARINARA SAUCE, FRESH MOZZARELLA

SOUS VIDE COD - COCONUT + GINGER RICE, BABY BOK CHOY, HERBS, CRUNCHY GARLIC & SHALLOT

BUTTERNUT SQUASH GRATIN - LAYERED BUTTERNUT SQUASH, BECHAMEL, PARMESAN, SAGE, BROWN BUTTER, HAZELNUTS

DESSERT

VANILLA POUND CAKE - SERVED WARM WITH PICKLED PLUM COMPOTE, WHIPPED CREAM

VEGAN POT DU CREME - COCONUT WHIPPED CREAM, RASPBERRIES

STRAWBERRY CREPE CAKE - THIN LAYERS OF STRAWBERRY CREPES & WHIPPED CREAM

CRISPY CORNMEAL CAKE - WHIPPED MASCARPONE, DULCE DE LECHE, CINNAMON SUGAR