



3 courses for \$25

(tax & gratuity not included)

COURSE 1 *(choose one)*

Anson Mills Polenta Tots



romesco sauce • fresh herbs

Spring Bruschetta



terragon pea puree • goat cheese • pickled carrots • saba vinegar drizzle • sourdough bread

COURSE 2 *(choose one)*

Chef's Seasonal Salad

Gazpacho

COURSE 3 *(choose one)*

Chicken Kabobs

ground chicken • couscous • cucumber raita

Pan Seared Salmon



summer squash • zucchini • sweet onion • fresh herbs • beurre blanc

Summer Risotto



beet • goat cheese • pistachio • parsley

WINE FLIGHT

a trio, hand selected for this menu.

CRAFT BEERS

by the flight or by the pint.



 Vegetarian.

 Gluten Free.

