

restaurant week lunch prix fixe

35 per person



first course

choose one

butternut squash soup (gf) (v)

whipped goat cheese, roasted heirloom carrots, carrot chips

caesar salad*

parmesan frico, garlic croutons, lemon zest

harvest salad (gf) (v+)

quinoa, kale, butternut squash, honeycrisp apple, cranberries, spiced pecans & pepitas, apple citrus vinaigrette

second course

choose one

backyard burger*

american cheese, chopped pickles, red onion, OG sauce

roasted chicken (gf)

parsnip purée, roasted root vegetables, crispy sage, apple chicken jus

tofu fried rice (df) (gf) (v+)

cabbage, kale, spiced cashews, sesame seeds, peanut sauce

steak sandwich +5

toasted ciabatta, filet, grilled onions, gruyère, arugula, whole grain mustard, lemon aioli

petite beef wellington +15

potato purée, glazed root vegetables, red wine demi-glace, served medium rare

dessert course

sticky toffee pudding (v)

english toffee sauce, ice cream

(df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan

Please note, a 20% service charge will be added to your check.

*These items are served raw, contain raw ingredients, or are cooked to order.

Before placing your order, please inform your server if a person in your party has a food allergy.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code. Division of Food Safety. FDACS.gov

There is risk associated with consuming raw oysters if you have chronic illness of the liver, stomach, blood or have immune disorders.