

RESTAURANT WEEK

LUNCH - \$25 (PER PERSON)

Starters

choose one

CRISPY BRUSSELS SPROUTS

hot honey, fresno chilis, cilantro, mint, ginger, peanuts

NASHVILLE HOT CHICKEN TENDERS

slaw, pickles, comeback sauce

PEACH & GOAT CHEESE BRUSCHETTA

grilled peach pico, whipped goat cheese, grilled focaccia

WATERMELON & GOAT CHEESE SALAD

citrus dressing, basil, sea salt



Entree

choose one

MAKERS STEAK & FRIES* (+5)

broccolini, garlic parmesan fries, chimichurri

MEDITERANEAN BOWL W/ BLACKENED CHICKEN

mixed greens, shaved brussels sprouts, Israeli couscous salad, kalamata olives, cucumbers, grape tomatoes, shaved asparagus, roasted red peppers, hummus, tzatziki, crispy pita strips, orange-tahini dressing

SEAFOOD DIABLO

jumbo shrimp, PEI mussels, spicy diablo sauce, linguini

MOROCCAN-STYLE "IMPOSSIBLE" KEBABS GF V

seasoned impossible chargrilled on skewers, fresno chilis, roasted mushrooms, roasted sweet potatoes, broccolini, jasmine rice, avocado, pickled red onion, harissa aioli

Dessert

choose one

NO BAKE STRAWBERRY LEMONADE CHEESECAKE

graham cracker crumble

CINNAMON-RAISIN BREAD PUDDING

vanilla ice cream

Cocktail Pairings

KENTUCKY MULE

uncle nearest green Tennessee whisky, lime juice, ginger beer 16

BLACKBERRY BOURBON SMASH

uncle nearest green Tennessee whisky, lime juice, blackberries, soda water 16

* This item may be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions. GF-gluten-friendly | V-vegetarian



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