

MAKERS UNION

MADE FOR THE PEOPLE

RESTAURANT WEEK

3 COURSE LUNCH | \$25 PER PERSON

APPETIZER - CHOOSE ONE

FRENCH ONION SOUP

gruyere, herbs

WINTER PANZELLA SALAD

arugula, beets, butternut squash, blue cheese, citrus bites, sourdough, grapefruit vinaigrette

CRISPY BRUSSELS SPROUTS

fresnos, hot honey, mint, cilantro, ginger, peanuts

NASHVILLE HOT CHICKEN TENDERS

slaw, pickles, comeback sauce

ENTRÉE - CHOOSE ONE

GRILLED CHICKEN WINTER SALAD

mixed greens, beets, butternut squash, pecans, grape tomatoes, grapefruit, blue cheese, champagne vinaigrette

CHICKEN ALFREDO

gruyere-parmesan cream sauce, linguini, garlic bread

HICKORY HOUSE SMOKED SALMON

smoked salmon, creamy mushroom quinoa, green beans, mustard vinaigrette

MAKER'S STEAK & FRIES (+5)

chimichurri, broccolini, parmesan garlic butter fries

DESSERT - CHOOSE ONE

CHERRY VANILLA CHEESECAKE

whipped cream

CINAMMON-RAISIN BREAD PUDDING

caramel, vanilla ice cream

SUGGESTED COCKTAILS

BLACK CHERRY BOURBON SMASH - \$17

Makers Mark Private Select Bourbon, black cherry syrup, luxardo cherries, q mixers soda water

THOMPSON MANHATTAN - \$17

Knob Creek Single Barrel Rye, sweet vermouth, orange bitters, luxardo cherry



THOMPSON
RESTAURANTS