

LUNCH (3 COURSES FOR \$20)



1ST COURSE (CHOICE OF ONE)

CREAM OF ASPARAGUS + CRAB

LOCAL BLANCHED + PUREED ASPARAGUS | SAVORY CRAB +
SHERRY CREAM | ASPARAGUS + CRAB GREMOLATA

GRAPEFRUIT + GOAT CHEESE SALAD

RUBY RED GRAPEFRUIT SUPREMES | CRUMBLLED GOAT CHEESE |
JALAPENOS | OLIVE OIL, SEA SALT + CRACKED PEPPER
VINAIGRETTE | FRISEE LETTUCE

2ND COURSE (CHOICE OF ONE)

PULLED PORK TACOS

TOMATILLO + CILANTRO PULLED PORK | MEXICAN SLAW
GRILLED TORTILLAS | LIME | AVOCADO CREMA
ROASTED CORN + EDAMAME SALAD

RESTAURANT WEEK SIGNATURE BURGER

CUSTOM BLEND GROUND BEEF | GRILLED COUNTRY WHITE ROLL
TOMATO + BIBB LETTUCE | RED ONION | WHITE CHEDDAR
ROSEMARY-PARMESAN FRIES

TUSCAN CHICKEN MAC'N CHEESE

HERB GRILLED CHICKEN BREAST | CAVATAPPI
WHITE CHEDDAR CREAM | BACON + PEAS

3RD COURSE (CHOICE OF ONE)

BLUEBERRY CLAFOUTIS + LEMON CURD

BAKED BLUEBERRY CAKE | LEMON CURD | LEMON ZEST
WHIPPED CREAM | FRESH MINT

CARAMEL APPLE CRUMB BREAD PUDDING

BAKED GRANNY SMITH APPLE + CARAMEL CUSTARD | BRIOCHE
CRUMB TOPPING + MORE CARAMEL | WHIPPED CREAM

DINNER (3 COURSES FOR \$35)

1ST COURSE (CHOICE OF ONE)

CREAM OF ASPARAGUS + CRAB

LOCAL BLANCHED + PUREED ASPARAGUS | SAVORY CRAB +
SHERRY CREAM | ASPARAGUS + CRAB GREMOLATA

GRAPEFRUIT + GOAT CHEESE SALAD

RUBY RED GRAPEFRUIT SUPREMES | CRUMBLLED GOAT CHEESE |
JALAPENOS | OLIVE OIL, SEA SALT + CRACKED PEPPER
VINAIGRETTE | FRISEE LETTUCE

2ND COURSE (CHOICE OF ONE)

BACON WRAPPED PORK TENDERLOIN

APPLEWOOD BACON | SOUS VIDE | FRESH HERBS | SEARED
WHITE CHEDDAR POLENTA | CARAMELIZED APPLE + ONION JAM
DEMI-GLACE | SNIPPED CHIVES

PESTO + PARMESAN SALMON

HERB SEARED SALMON | SUNDRIED TOMATO PESTO |
PARMESAN RISOTTO | SAUTÉED BABY SPINACH

BISTRO FLAT IRON

SEA SALT + CRACKED PEPPER GRILLED STEAK | CILANTRO
CHIMICHURRI | ROASTED WARM FINGERLING POTATO SALAD |
SAUTÉED LOCAL ASPARAGUS

3RD COURSE (CHOICE OF ONE)

BLUEBERRY CLAFOUTIS + LEMON CURD

BAKED BLUEBERRY CAKE | LEMON CURD | LEMON ZEST
WHIPPED CREAM | FRESH MINT

CARAMEL APPLE CRUMB BREAD PUDDING

BAKED GRANNY SMITH APPLE + CARAMEL CUSTARD | BRIOCHE
CRUMB TOPPING + MORE CARAMEL | WHIPPED CREAM

DUE TO THIS SPECIAL PROMOTION, NO FOOD ITEMS CAN BE CHANGED OR SUBSTITUTED

WEEKLY FEATURES ARE AVAILABLE TUESDAY THROUGH SATURDAY APRIL 10TH- APRIL 14TH FROM 4-9PM

AVAILABLE IN BOTH PASSWATERS + 1730 TAVERN

A 15% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK FOR THE SERVICES PROVIDED. EXCEPTIONAL SERVICE MAY BE REWARDED WITH AN ADDITIONAL TIP THAT WILL GO DIRECTLY TO THE STAFF MEMBER THAT PROVIDED THE SERVICE