

Restaurant Week Dinner \$35

Course 1

- Panzanella-

grilled sourdough, Cilantro Pesto, vine ripe tomatoes, crumbled goat cheese

Course 2

Choice of:

-Beanie Baby Salad-

green lentil, fava beans, candied walnut, baby spinach, onion confit

-Pigs on a Pillow-

grilled bratwurst, soft pretzel bites, bacon apple jam, amber ale queso

Course 3

Choice of:

-Country Cast Iron Chicken-

cremini mushroom, pearl onion, Red Wine Sauce

-Smoked Pork with four chilis-

Sweet pepper, tomato, spiced pecan, grilled queso, baguette

-Texas Gulf Crab Cakes (add \$12)-

grilled asparagus, Saffron Rouille, mango cruda

Course 4 (add \$6)

-Katie's Karrot Kake-

golden raisins, pineapple, coconut, cream cheese frosting