



## San Antonio Restaurant Week | Lunch

\$15/person\* | August 13<sup>th</sup> – 17<sup>th</sup>, 20<sup>th</sup> -24<sup>th</sup>

Monday – Friday | 11AM – 2:30PM

### 1<sup>st</sup> COURSE *(choice of)*

#### **BEER CHEESE FONDUE**

caramelized onion & jalapeño, pretzel bread

#### **FROM THE GARDEN SALAD GF**

hummus spread, spinach, Campari tomato, cucumber, carrot, radish, green beans, herbs, lemon vinaigrette

### 2<sup>nd</sup> COURSE *(choice of)*

#### **CURRIED VEGGIES & NOODLES GF**

spicy yellow coconut curry, flat rice noodles, squash, zucchini, carrots, sweet onion, cauliflower, Campari tomato, scallion, basil pesto, crushed peanuts

#### **AVOCADO CRAB TOAST**

sourdough, garlic aioli, smashed avocado, hot buttered crab with tomato & jalapeño, mixed herbs, arugula salad

#### **GRITS & GREENS with WILD BOAR AGF**

jalapeño-cheddar grits, collard greens, wild boar, crispy fried onions & jalapeños

### 3<sup>rd</sup> COURSE

#### **BEIGNETS**

bourbon caramel, powdered sugar

*Please keep in mind any gluten friendly items are prepared in a kitchen with the risk of gluten exposure  
Consuming raw or undercooked seafood, meat or eggs may increase your risk of foodborne illness.*

*\*Price excludes tax/tip.*