

periphery

restaurant week dinner menu winter '19

family style cast iron corn bread with ranch butter

starters

polenta crusted pimento cheese with bacon jam

market salad of the day

sweet potato and coconut soup

torres "verdejo" - rueda spain

domaine adair chablis - burgundy

mains

heirloom bean and carnaroli rice risotto with parm

prime new york strip, smoked tomato vinaigrette and charred onions (+ \$10)

bbq catfish with green tomato relish

shwarma spiced cauliflower, herbed crepes, roasted garlic greek yogurt (v)

honoro vera "irreverent" - jumilla spain

clarendelle bordeaux

need more for the table to share?

signature half smoke roasted chicken with lemon/honey jus (+ \$16)

burrata stuffed delicata squash with sabad and pepitas (+ \$9)

spicy tomato braised chickpeas with oregano (+ \$6)

merguez braised creamer peas with calabrese peppers and dill crema (\$6)

finish

peanut butter pound cake with spiced apple sauce and whipped cream

big ole warm chocolate chip cookie (gluten and dairy free)

campo viejo cava -

taittinger brut champagne

\$35 per person (*plus tax and gratuity*)

\$15 (spanish) or \$25 (french) wine pairings