

periphery

restaurant week dinner menu

august 11-25, 2018

family style cast iron corn bread with ranch butter

starters

polenta crusted pimento cheese with bacon jam

market salad

smoke roasted chicken salad on rye with okra relish

mains

smoked pork meatball with burrata, peach jam and basil

prime new york strip with cherry tomato salad and smoked oyster mayo (+ \$7)

heirloom bean and carnaroli rice risotto with parm

summer inspired ratatouille with spicy chickpeas and black truffle

need more?

half smoke roasted chicken (+ \$19)

brown butter sweet potato mashers (+ \$5)

finish

peanut butter pound cake with salted caramel and whipped cream

roasted stone fruit with taleggio and saba

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