

# SANGRIA

*On the Burg*

## Culinaria's Restaurant Week Lunch Menu

### *1<sup>st</sup> Course*

Choice of

#### **Fideo of the Day**

OR

#### **House Salad**

Field greens, agave-lime vinaigrette,  
strawberry, cheddar cheese and pepitas

### *2<sup>nd</sup> Course*

Choice of

#### **Pork Belly Burnt Ends Loaded Papa**

Slow cooked pork belly pieces, caramelized with our honey  
BBQ sauce, butter, melted cheddar, crema fresca, and chives.

OR

#### **Southern Oyster and Shrimp Po'boy**

Crisp cornmeal breaded Gulf oysters and shrimp  
on a hoagie bun, with cabbage slaw, tomatoes,  
pickles, and Sriracha remoulade

OR

#### **Wood Grilled Veggie Pasta**

Wood grilled vegetables mixed with  
tender spaghetti and tossed with a garlic-herb  
olive oil, fresh basil and parmesan cheese

### *3<sup>rd</sup> Course*

#### **Chocolate Tres Leches**

OR

#### **SoCo Crème Anglaise Bread Pudding**

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