

april 8th-13th

Media
RESTAURANT
Week



\$25 choose one from
each course!

APPETIZER

ROASTED BEET SALAD

red and golden beets, ash roasted sweet potato, and grilled celery root served with a dollop of herb infused goat cheese and olive oil.

FRIED GREEN TOMATOES

a southern classic with a modern twist! delicious fried green tomatoes topped with a sriracha aioli.

ENTREE

CURED SALMON OVER ASPARAGUS RISOTTO

a simple and rustic preparation, our house salt cured salmon is resplendent upon a rich and creamy asparagus risotto.

WINE BRAISED OXTAIL

a sumptuous dish featuring wine braised oxtail, mushrooms, carrots, and potatoes.

DESSERT

CHEESE CAKE

it's a cake made from cheese!

ESPRESSO MOUSSE

it's not a cake, but we're pretty jittery about it!