



Restaurant week \$ 29.95 3-course dinner

First glass of wine or beer included

STARTERS

HUMMUS

Homemade and served w cucumbers, carrots & topped w herbed olives &. served w grilled pita

ZUCCHINI FRIES

Breaded, flash fried, served w chipotle aioli

CAULIFLOWER WINGS

Flash-fried, coated with sweetness & spice, black & blue dipping sauce

TUNA BITES

Served rare with a side of our cajun dipping sauce

BRUSSELS MUSSELS

Belgian beer-base, chorizo to keep things spicy, fresh tarragon & thyme brings it all together.

SANDWICHES & FRIES

HOUSE BURGER

Butter lettuce, heirloom tomato, cheddar, caramelized onions, guacamole, chipotle aioli

BLACK & BLUE BURGER

Blue cheese, bacon, sweet onion marmalade, sautéed wild mushrooms, shredded butter lettuce, tomato slice, onion rings(yes, ON the burger)

VEGGIE BURGER

Lettuce, tomato, sauteed mushrooms & onions, guacamole, chipotle mayo.

*vegan cheese available upon request.

PULLED PORK SANDWICH

Slow cooked pulled pork, bbq sauce & melted cheddar on a toasted baguette

CAPRESE

Fresh mozzarella, mixed greens, pistachio pesto and garden tomato on a lightly toasted baguette

Vegan Lasagna

Zucchini, sunflower seeds, tomato, onion, garlic & a lot of love

APPETIZER.....Ask your server for our daily option.