

Restaurant Week 2017 Lunch Monday-Friday 11AM-2:30PM \$15 per person

Course One

Local Winter Greens and Baby Beet Salad

Roasted baby beets, chunked Stilton, candied walnuts, garlic sherry vinaigrette

Course Two

(choice of one item)

Eggs on Eggs Sando

Free range over medium fried eggs, thick sliced hickory smoked bacon, salmon roe mayo, marigold cream cheese, bibb lettuce, tomato, ciabatta

Or

Chicken Confit Southern Pot Pie

Fingerling potatoes, wild mushrooms, fava beans, white truffle veloutte, en croute

Or

The Boiler House Patty Melt

Double stack angus patties, gooey gruyere, stout braised onions, parmesan aioli

Dessert

Chocolate Bourbon Pecan Tart

Flaky pie crust, salted caramel, bananas foster ice cream

food substitutions are not available. entire table participation is highly suggested