

periphery

restaurant week dinner menu

family style cornbread with ranch butter

1st course

celery and garlic soup

roasted market vegetable salad with truffle vinaigrette

polenta crusted pimento cheese with bacon jam

maschio prosecco

2nd course

smoke roasted chicken thigh with braised greens

heirloom bean and carnaroli rice “risotto”

new york strip with roasted salsa verde and sweet potato mashers (+ \$12)

cauliflower puttanesca with crushed peanuts and basil aioli

erath pinot noir

3rd course

peanut butter poundcake with pear sauce and whipped cream

smoked blue cheese “brulee” with saba

loosen “dr l” riesling

\$25 per person / \$15 wine pairing