

periphery

restaurant week dinner menu

august 12th – 19th

to start

family style cornbread with ranch butter

1st course

watermelon gazpacho

peach and tomato salad with green goddess

polenta crusted pimento cheese with bacon jam

2nd course

smoke roasted chicken with braised greens

heirloom bean and carnaroli rice “risotto”

grilled hanger steak with broccoli salsa verde (+ \$5)

3rd course

peanut butter poundcake with salted caramel

\$25 per person / \$15 wine pairing