

The Clean Plate

Restaurant Week 3 Course Menu

byob

Appetizers

Bacon & Egg Salad

caramelized onion | breaded egg | bacon vinaigrette

Spring Roll

basil | mint | pickled carrot & daikon | cabbage

thai peanut sauce

Mac & Cheese

5 cheese blend | baby bella shrooms | herbed panko

Entrées

Chicken & Waffles

brined roasted and fried chicken strips | sourdough waffle | herbed country gravy

whipped brown butter | nutmeg syrup

Mahi Tacos

mesquite smoked mahi mahi | corn tortillas | roasted poblano aioli | cabbage | cilantro

served with refried black beans and cilantro lime basmati rice

Vegetarian Diakon Scallops

sous vide daikon | quinoa | pickled okra | smoked tomatoes | corn pudding

Desserts

Caramel Brownie Ala Mode

Plantains Maduros topped with Amy's Mexican Vanilla Ice Cream

Amy's Ice Cream w/ any Main Root Soda Float