



BRUNCH

RESTAURANT WEEK

AUGUST 10 - 24

\$25

CHOICE OF ONE:
STARTER

TRU HARVEST SALAD

Spring mix, spicy peach vinaigrette, Southwest pecan dust, shaved red onions, golden raisins, fried Brie

BUTTERMILK FRIED OKRA

Served with Turkish yogurt, horseradish essence, tomato chutney, micro cilantro

CHOICE OF ONE:

ENTREE

CHICKEN FRIED CHICKEN & DUTCH WAFFLE

With red chili honey and macerated Berries

TRI PEPPER FRITTATA

Farm fresh eggs, potatoes, bacon, caramelized onions, finished with chipotle aioli, turkish yogurt, and micro cilantro

CHOICE OF ONE:

DESSERT

MINI DULCE DE LECHE EMPANADAS

Cinnamon-sugar dusted, served with macerated berries, sea salt, micro mint

STRAWBERRY CAKE

With creme anglaise and fresh Strawberries



LUNCH

RESTAURANT WEEK

AUGUST 10 - 24

\$30

CHOICE OF ONE:

STARTER

TRU HARVEST SALAD

Spring mix, spicy peach vinaigrette, Southwest pecan dust, shaved red onions, golden raisins, fried Brie

BUTTERMILK FRIED OKRA

Served with Turkish yogurt, horseradish essence, tomato chutney, micro cilantro

CHOICE OF ONE:

ENTREE

CHICKEN FRIED CHICKEN

With caramelized onion gravy, roasted garlic mashed potatoes

SOUTHWEST PECAN CRUSTED COD

Wilted arugula, caramelized onions, red bell pepper, lemon butter sauce, micro cilantro

CHOICE OF ONE:

DESSERT

MINI DULCE DE LECHE EMPANADAS

Cinnamon-sugar dusted, served with macerated berries, sea salt, micro mint

STRAWBERRY CAKE

With creme anglaise and fresh Strawberries

*NO SUBSTITUTIONS



DINNER

RESTAURANT WEEK

AUGUST 10 - 24

\$35

CHOICE OF ONE:

STARTER

TRU HARVEST SALAD

Spring mix, spicy peach vinaigrette, Southwest pecan dust, shaved red onions, golden raisins, fried Brie

BUTTERMILK FRIED OKRA

Served with Turkish yogurt, horseradish essence, tomato chutney, micro cilantro

CHOICE OF ONE:

ENTREE

IBERICO PORK TENDERLOIN

With dijon cream, crispy smoked gouda grits, fried tobacco onions

THEM DUCK WINGS

With roasted garlic mashed potatoes, duck demi-glace, green onion

CHOICE OF ONE:

DESSERT

MINI DULCE DE LECHE EMPANADAS

Cinnamon-sugar dusted, served with macerated berries, sea salt, micro mint

STRAWBERRY CAKE

With creme anglaise and fresh Strawberries