



MEADOW
neighborhood eatery + bar

Restaurant Week

Dinner Menu Tuesday - Saturday 4pm to 930pm

first course

choice of one

Green Leaf Lettuce Salad

Green Beans, Creamy Mustard Dressing, Pickled + Crispy Shallots

Beet Salad, Valley Citrus, Whipped Goat Cheese, Arugula

Cauliflower Soup, Meyer Lemon Brown Butter

second course

choice of one

Braised Berkshire **Pork Collar**

Winter Brassicas, Valley Citrus - Pecan Gremolata

Gumbo Z'Herbs

Charleston Gold Rice, Oyster Mushrooms, Pepita Chile Crisp

Gulf Shrimp

Stoneground Grits, Vermouth-Brown Butter, Pickled Pepper Relish, Chives

Grilled **NY Strip**

Miso - White Sweet Potato Puree, Local Spinach, Black Garlic BBQ

(\$15 Beef Supplement)

dessert

choice of one

Candy Bar

Dark Chocolate Ganache, Peanuts, Caramel, Peanut Butter Mousse

Carrot Cake

Tangerine, Brown Butter Cream Cheese Icing

\$45 per person plus tax, plus gratuity

Restaurant Week Menus are Subject to Changes due to Farmer's Available Product.

Vegan, Vegetarian and Gluten Free Options Available

Restaurant Week

Brunch Menu

Saturdays and Sunday 10 am to 2pm

first course

(Served Family Style)

Banana Bread, Honey Butter

Traditional Deviled Eggs

second course

(Served Family Style)

House Smoked Ham

Cheesy Scrambled Eggs

Johnny Cakes, Cane Syrup Butter

Local Spinach, Caramelized Onion Hash

third course

(Served Family Style)

Banana Pudding French Toast

Caramelized Bananas, Banana Custard, Cookie Crumble

\$30 per person plus tax

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Please contact the restaurant with questions.

Restaurant Week Lunch Menu

Tuesday - Friday 11 am to 2 pm

first course

(choice of one)

Green Leaf Lettuce Salad

Green Beans, Creamy Mustard Dressing, Pickled and Crispy Shallots

Wood Oven Cornbread

Jalapeno Pimento Cheese, Honey Lard Butter

second course

(choice of one)

Fried Chicken Sandwich

Sweet Chile Mayo, Cabbage, Onion, Pickles, House Made Bun, Fries

Pork Schnitzel

Arugula Salad, Lemon Butter

Roasted Cauliflower Gyro

Tzatziki, Fresh Pita, Pickled Red Onion, Lettuce, Fries

third course

Candy Bar

or

White Chocolate Blondie

\$20 per person plus tax

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