



ARLINGTON RESTAURANT WEEK OCT 16-23

Choose one from each Course for 50\$

FIRST COURSE

PORK BELLY SOFT TACOS

House Red Taco Sauce | Cabbage Salad | Queso Fresco

ARTISAN GOAT CHEESE

Firefly Farms Mountain Top Soft Ripened
Orange Fig Jam | Herbed Crostini

SUMMER BERRY

Baby Spinach | Baby Arugula Goat
Feta Cheese | Fresh Berries
White Balsamic Extra Virgin Olive Oil

SECOND COURSE

FRIED CORNISH GAME HEN

Spicy Honey | Three Cheese Grits

PAN SEARED SALMON

Sun Dried Tomato Aioli | Sweet Corn Succotash

MOROCCAN SEVEN VEGETABLE TAGINE

Cauliflower | Chickpeas | Zucchini | Parsnips | Carrots
Turnips | Potatoes

THIRD COURSE

CHOCOLATE FUDGE CAKE

KRISPY KREME BREAD PUDDING

ICE CREAM

VANILLA BEAN, DOUBLE CHOCOLATE

Locally sourced. Regional flavor. House Made ingredients.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

