



RESTAURANT WEEK DINNER

\$35

APPETIZER

GOAT CHEESE & CHARCUTERIE BOARD

-or-

BUTTERNUT SQUASH & APPLE BISQUE SOUP

-or-

JUMBO LUMP CRABMEAT HUSH PUPPIES

ENTRÉE

HANGER STEAK

Harris Ranch Hanger Steak Coffee Rub, Locally Foraged Mushrooms

-or-

PAN SEARED STRIPPED BASS

Stripped Seabass, Whilted Baby Spinach

-or-

BRAISED LAMB SHANK

Lamb Shank, Natural Jus, Three Cheese Polenta

-or-

CAULIFLOWER STEAK

Grilled Cauliflower Steak, Chimichurri, Red Quinoa

DESSERT

KRIPY CRÈME BREAD PUDDING

Virginia Distilled Whiskey Sauce

-or-

APPLE PIE

Charlottesville Apple Pie In Jar, Pop's Vanilla Bean Ice Cream

Executive Chef: *Miguel Morales*