



Alpharetta Restaurant Week 2025

DINNER \$45.95 PER PERSON

(excludes beverage, tax and gratuity)

(Swap out an appetizer or dessert for another Entree and make it for two!+\$7)

FIRST COURSE (Choose 1)

ONION RINGS - Paired with our house-made Guinness mustard and Cajun ranch

JALAPENO POPPERS - Roasted Jalapenos stuffed with pimento, cheddar, and cream cheese, wrapped in bacon, with avocado ranch dip

HOT TAVERN PRETZEL - Huge All-American baked pretzel accompanied by spicy queso and Guinness mustard

SECOND COURSE (Choose 1)

HERBED CHICKEN - Delicious roasted herbed chicken breast with braised pork belly, carrots, mushrooms, and greens over creamy red skin mashed potatoes

TAFFER'S CHICKEN AND WAFFLES - Golden chicken breast, pearl sugar waffles, house-made orange bourbon syrup, golden corn fritters

SALMON CAKES - Crispy breaded salmon cakes with red and green onion, roasted balsamic-glazed carrots and brussels sprouts, served with creamy Dill Remoulade

CHICKEN ALFREDO PENNE - Grilled chicken breast, Penne pasta tossed in rich alfredo sauce, parmesan, served with a side of garlic bread

THIRD COURSE (Choose 1)

MILK 'N' COOKIES [21+] - Two warm chocolate chunk cookies, served with cinnamon and our whipped bourbon vanilla bean milk foam

CREME BRULEE CHEESECAKE - Vanilla bean cheesecake with freshly sliced tropical fruit and mango drizzle