



ALPHARETTA RESTAURANT WEEK

October 11-18, 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*
- BUFFALO CHICKEN FLATBREAD – *Grilled chicken tossed in spicy buffalo sauce, with mozzarella, crumbled bleu cheese and scallions, drizzled with ranch and buffalo sauce.*
- 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*
- TAVERN BURGER - *America's favorites – BBQ sauce, bacon and burgers – loaded with crispy bacon, crunchy onion rings, cheddar cheese and Taffer's signature honey bourbon BBQ sauce*
- SALMON CAKES - *Crispy breaded salmon cakes with red and green onion, paired with roasted balsamic-glazed carrots and brussel sprouts, served with creamy Dill Remoulade for dipping*
- GRILLED CHICKEN COBB SALAD – *Classic cobb with chopped grilled chicken, crispy bacon bits, cherry tomatoes, cucumber, hard-boiled egg, red onions, avocado, and bleu cheese crumbles atop crisp romaine, with a side of bleu cheese dressing*
- CHESSEBURGER MAC - *Taffer's deconstructs America's favourite sandwich and transforms it into a delicious mac and cheese dish with savoury ground beef, topped with crispy bacon, diced tomato and chopped pickle.*

THIRD COURSE (Choose 1)

- CREME BRULEE CHEESECAKE - *Vanilla bean cheesecake with freshly sliced tropical fruit and mango drizzle.*
- CHOCOLATE LAVA DELIGHT - *Warm, chocolate cake filled with molten, dark chocolate truffle, topped with vanilla ice cream and raspberry drizzle*

