



# ALPHARETTA RESTAURANT WEEK

*October 11-18, 2025*

3 course meal includes your choice of a starter, entree + dessert

**\$35 per person plus tax + gratuity**

## STARTER

### THAT'S A LETTUCE WRAP!

honey-soy glazed fried chicken bites (6),  
romaine hearts, herbed goat cheese ranch,  
gochujang, pickled red onion, sesame seeds

### EVERY DAY I'M BRUSSELIN'

fried brussels sprouts + cauliflower,  
chili-lime vinaigrette, sesame seeds



## ENTREE

### I'M QUINOA ON YOU

garlic confit hummus, broccolini,  
red bell pepper, wild mushrooms, cherry  
tomatoes, feta, harissa vinaigrette

### SEIZE THE 'DILLA

braised chicken quesadilla,  
sauteed onions + peppers, cheese,  
salsa, sour cream, pickled jalapenos

### GO HOG WILD

pulled pork, bread + butter pickles,  
chipotle bbq sauce, brioche bun, fries

### LET'S TACO 'BOUT IT

grilled shrimp tacos (3), fennel-apple slaw,  
micro cilantro, chipotle mayo drizzle, fries






## DESSERT

### CINFULLY DELICIOUS

cinnamon-sugar cheesecake, biscoff cookie  
crust, cranberry glaze, whipped cream

### I LIKE YOU A CHOCOLATE

dark, white + milk chocolate terrine,  
amaretto disaronno, creme anglaise,  
raspberry coulis

 gluten free  GF without bread/crackers  vegetarian

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF  
YOU HAVE CERTAIN MEDICAL CONDITIONS.