

VILLAGE TAVERN[®]
Scratch Kitchen • Craft Bar[™]

**Alpharetta Restaurant Week
Three Course Dinner Menu**

\$43.95 per person plus tax

Salad

Please choose 1 salad

Garden Salad

Mixed Greens, Tomatoes, Chopped Egg, Cucumbers, Carrots, House Made Croutons, served with our Tavern Vinaigrette

Caesar Salad

Crisp Romaine, Fresh Croutons and Freshly Grated Reggiano Parmesan

Dinner Entrees

Please Choose 1 entrée

Shrimp Risotto

Jumbo Shrimp over Risotto with Baby Spinach, Roasted Red Peppers and Rosemary

Maple-Glazed Pork Chop

Snake River Farms[®] Bone in Center Cut Chop Grilled to Perfection. Served with Sautéed Green Beans and Garlic Mashed Potatoes

Ten Spiced Glazed Salmon

Ten spiced glazed Atlantic Salmon Served with Garlic-Mashed Potatoes, Sautéed Green Beans and Toasted Almonds

Ribeye Steak

14oz. Served with Garlic-Mashed Potatoes and Sautéed Green Beans

Grilled Chicken Teriyaki

Marinated Boneless Chicken Breast Topped with Stir-Fried Onions, Carrots, Snow Peas, Red and Green peppers. Served over Tavern Rice

Filet Mignon

8oz. Hand Cut and Grilled to Perfection. Served with Sautéed Asparagus and Garlic-Mashed Potatoes.

Maryland Style Crab Cakes

Fresh Jumbo Lump Crabmeat. Served with French Fries, Coleslaw and Homemade Tartar Sauce

Homemade Desserts

Please choose 1 dessert

Apple Cobbler

Warm Deep Dish Cobbler, Topped with Caramel Sauce and French Vanilla Ice Cream

St. Barths Chocolate Torte

Rich, Moist Chocolate Cake, Served Warm with French Vanilla Ice Cream and Chocolate Fudge Sauce