



## ALPHARETTA RESTAURANT WEEK

February 20–26, 2022

Available for Dine In

### DINNER \$45 PER PERSON

*includes glass of beer or wine of choice  
(excludes any additional alcohol, tax and gratuity)*

#### **FIRST COURSE** *(Choose One):*

- CAESAR SALAD – Kale & romaine lettuce, Caesar dressing, croutons, parmesan cheese blend
- GEORGIA GREENS – Tucker Farms artisanal lettuce, sliced cucumber, pickled red onion, radish, sourdough croutons, manchego cheese, mustard sherry vinaigrette

#### **SECOND COURSE** *(Choose One):*

- FISH & CHIPS – Seasonal catch, lemon-pepper beer batter, shaved slaw, hand-cut fries, Sriracha tartar sauce
- NORTH OF PONCE CHICKEN STRIPS – Fried chicken, special seasoning, hand-cut fries, choice of one sauce
- THE CHEF'S CUT – A rotating selection of our chef's favorite steak, local seasoned vegetables, loaded potatoes, house-made steak sauce
- BROOKLYN BRIDGE MEAT(LESS)BALL SUB – Vegan meat blend, spicy Pomodoro sauce, vegan cheese, herbs, hoagie bun, hand-cut fries
- BG SMASHBURGER CHARLESTON STYLE – Two 4oz dry-aged fresh local beef patties, pimento cheese, bacon jam, lettuce, tomato, pickles, hand-cut fries

#### **THIRD COURSE** *(Choose One):*

- LEMON LUST BAR – House milk caramel, fresh whipped cream
- CAPPUCCINO BAR – Chocolate, fresh whipped cream

