



ALPHARETTA RESTAURANT WEEK

February 20–26, 2022

Available for Dine In

LUNCH \$32 PER PERSON

(excludes alcohol, tax and gratuity)

FIRST COURSE *(Choose One):*

CLASSIC WEDGE – Crisp iceberg topped with caramelized bacon, bleu cheese crumbles, and our signature warm bacon vinaigrette

HARVEST BLEU SALAD – Sliced apples, dried fruit, bleu cheese crumbles, and candied walnuts on a bed of spring mix with honey mustard vinaigrette

CRISPY BRUSSEL SPROUTS WITH BACON – Tossed in on our signature warm bacon vinaigrette topped with fried onions, savory bacon bits, and bleu cheese crumbles

SECOND COURSE *(Choose One):* Each Served with Tavern Fries

SPICY CHICKEN SANDWICH – Crispy chicken breast with coleslaw and chipotle aioli on a soft brioche bun

JON'S ROAST BEEF AU JUS – Mouthwatering, tender roast beef topped with caramelized onions and Swiss cheese served on toasted ciabatta paired with our rich au jus dipping sauce

TURKET BLT – Tender turkey breast, applewood smoked bacon, provolone cheese, fresh tomato, and iceberg lettuce on a toasted ciabatta with zesty sun-dried tomato aioli

THIRD COURSE *(Choose One):*

CRÈME BRULÉE CHEESECAKE – Vanilla bean cheesecake with freshly sliced tropical fruit and mango drizzle

CLASSIC HOT FUDGE SUNDAE – Warm, dark chocolate sauce over two scoops of vanilla ice cream topped with toasted almonds, whipped cream, and a classic Maraschino cherry

BEVERAGE ADD-ON SUGGESTIONS:

Choice of Crafted Cocktail *(excludes Sharable Options)* | \$10

Choice of 12 oz Draft Beer | \$5.50

Choice of Wine: Red-Locations CA Red Blend by David Phinney, White- Talbott "Kali Heart" | \$14

