

ALPHARETTA RESTAURANT WEEK February 26–March 4, 2023

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

NONNA'S VEGAN BOLOGNESE - impossible spicy ragu, vegan cheese

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

