



## ALPHARETTA RESTAURANT WEEK

February 26 – March 4, 2023

### DINNER \$45.95 PER PERSON

*(excludes beverage, tax and gratuity)*

#### FIRST COURSE *(Choose 1)*

ONION RINGS - Paired with our house-made Guinness mustard and Cajun ranch

GARDEN FLATBREAD - Creamy spinach and artichoke sauce, cherry tomatoes, and melted mozzarella topped with fresh arugula

HOT TAVERN PRETZEL - Huge all-American baked pretzel accompanied by spicy queso and Guinness mustard

#### SECOND COURSE *(Choose 1)*

HERB CHICKEN - Delicious roasted herbed chicken breast paired with our rich demi-glace sauce and creamy mashed potatoes

TAVERN BURGER - America's favorites – BBQ sauce, bacon and burgers – loaded with crispy bacon, crunchy onion rings, cheddar cheese and Taffer's signature honey bourbon BBQ sauce

GRILLED SALMON - Garlic butter-basted salmon over wilted arugula and cherry tomatoes served with creamy polenta and lemon

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

#### THIRD COURSE *(Choose 1)*

MILK N COOKIES - Our adult version of a childhood classic! This warm cookie duo is served with a whipped bourbon vanilla bean milk for dipping. Mix & Match! Chocolate Chunk, Lemon Blueberry, or Salted Caramel

CHOCOLATE LAVA DELIGHT - Warm, chocolate cake filled with molten, dark chocolate truffle, topped with vanilla ice cream and raspberry drizzle

