



FEBRUARY 26 - MARCH 4, 2023

MON - WEDS: 3PM - CLOSE
THURS - SUN: 11AM - CLOSE

*Enjoy a 3-course meal for
\$45 per person (plus tax + gratuity)
Max Tezza, Executive Chef*

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FIRST COURSE

HARVEST SALAD (GF)

baby spinach, red onion, candied pecans,
dried cranberries, feta,
apple-cranberry vinaigrette

SECOND COURSE

CHOICE OF ENTREE

FARMSTEAD FLATBREAD

spinach, artichoke,
four cheese blend, micro shiso

PAN SEARED TROUT (GF)

fingerling potato confit, creamed
corn + leeks, lemon butter sauce, capers

SPRINGER MOUNTAIN CHICKEN (GF)

meyer lemon, grilled broccolini,
pesto mashed yukon gold potatoes

ROYALE WITH CHEESE

double stack smash burger,
housemade prime beef + bacon blend,
american cheese, caramelized onion,
lettuce, pickle, lick-it-UP sauce

THIRD COURSE

CHOCOLATE CHEESECAKE

macerated berries, chantilly cream

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF
YOU HAVE CERTAIN MEDICAL CONDITIONS.

