



# Alpharetta Restaurant week

\$25 per person

## Appetizer

*Choice of*

### Smoked Beet Salad

*labneh, satsuma mandarin, toasted sunseeds*

### Kale Salad

*pickled radish, dukkah, toasted farro,  
creamy tahini dressing*

## Entrée

*Choice of*

### Carrie's Burger

*two all beef smash patties, american cheese,  
clausen pickles, bacon aioli,  
toasted brioche bun*

### Fried Chicken Sandwich

*salsa macha, cilantro aioli, slaw*

### Steak Sandwich

*hangar steak, caramelized onion, chimichurri,  
horseradish sauce, ciabatta*

## Dessert

*Choice of*

### Pumpkin Bread Pudding

*salted brown butter ice cream, orange caramel*

### Chocolate Custard

*pistachio brittle, chocolate short bread crumb*

## Wine

**By the Bottle, \$60.**

### Clos de Murettes

*Red blend, Languedoc, France*

### Sylvaine & Alain Normand

*Chardonnay, Burgundy, France*

**By the Glass, \$15**

### La Crema

*Chardonnay, Sonoma, CA*

### Benziger

*Cabernet, Sauvignon, Sonoma, CA*

*Executive Chef*

Colin McGowan

*Chef De Cuisine*

Cole Fitzgerald

**Notice: The consumption of raw or undercooked eggs, meat, poultry,  
seafood or shellfish may increase your risk of food borne illness.**



# Carries

## Alpharetta Restaurant week

\$50 per person

### FOR THE TABLE

#### FOCACCIA

olive oil, house vinegar

### Appetizer

Choice of

#### KALE SALAD

pickled radish, dukkah, toasted farro,  
creamy tahini dressing

#### OCTOPUS

"papas bravas", crispy chorizo,  
saffron aioli, picked herbs

### Entrée

Choice of

#### HALF CHICKEN

cabbage, toasted sesame seed, tahini

#### NEW YORK STRIP

variations of squash, béarnaise

#### PAN ROASTED STEELHEAD

toasted farro, confit mushroom, consommé

### Dessert

Choice of

#### PUMPKIN BREAD PUDDING

salted brown butter ice cream, orange caramel

#### CHOCOLATE CUSTARD

pistachio brittle, chocolate short bread crumb

### Wine

By the Bottle, \$60.

#### Clos de Murettes

Red blend, Languedoc, France

#### Sylvaine & Alain Normand

Chardonnay, Burgundy, France

Executive Chef

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