

alpharetta restaurant week

lunch
\$25 per person

first

radicchio salad

golden beet, sweet potato, satsuma, goat cheese,
calabrian breadcrumb, meyer lemon vinaigrette

georgia mixed mushroom toast

roasted cauliflower, kale, TBB sourdough- add pastured egg +2

today's quiche

sweetwater farm lettuces

second

grain bowl (v)

farro, quinoa, honeynut squash, celery root, avocado, mushroom conserva
add flank steak, organic chicken breast, or yellowfin tuna confit +12/7/13

pressed pork sandwich

TBB ciabatta, pork belly and shoulder, gruyere,
grainy dijon, sweetwater farms lettuces

roasted chicken sandwich

sumac aioli, pickled carrot, pesto, sweetwater farms lettuces

third

double chocolate tart

chocolate pistachio crust, olive oil gelato

seasonal galette

almond frangipane, cardamon ice cream