

ALPHARETTA RESTAURANT WEEK March 3-9, 2024

CLOSED MONDAY, MARCH 4

ALL DAY MENU - \$30 PER PERSON

(excludes beverages, tax and gratuity)

FIRST COURSE (Choose One)

CHIPS/SALSA/QUESO – house-made tortilla chips with fresh ingredient salsa and local IPA beer queso WISCONSIN CHEESE CURDS – real Wisconsin fried cheese curds with house-made marinara sauce PICKLE SPEARS – fresh fried pickle spears with house-made seasoning and ranch

SECOND COURSE (Choose One)

CHICKEN TENDERS – (4) crispy hand-breaded chicken tenders served with a choice of house-made honey mustard, buffalo, zinger, peach bbq sauce and ranch or blue cheese

DOUBLE STACK BURGER – an (8) oz mouthwatering double stack burger made from a premium blend of beef, topped with all-american cheese, lettuce, tomato, onion and served on a toasted brioche bun

BACK 9 BBQ SANDWICH – Slow smoked pork shoulder that is hand pulled and served on a brioche bun with a side of georgia peach bbq sauce

THIRD COURSE (Choose One)

DONUT HOLES – donut holes tossed in powder sugar and served with chocolate & raspberry sauce

CINNAMON PRETZEL – hot pretzel bites tossed in cinnamon sugar with cream cheese icing

ICE CREAM - Bowl of vanilla ice cream

