



ALPHARETTA RESTAURANT WEEK

October 10–17, 2026

DINNER \$75 PER PERSON

(excludes alcohol, tax and gratuity)

APPETIZER *(Choose One):*

CRISPY PORK BELLY, grits, red eye gravy, smoked salt

BURRATA & MARINATED TOMATOES, burrata, marinated tomatoes, wood-grilled crostini,
vinaigrette-dressed greens, pine nuts

SMALL ORCHARD SALAD, apple, frisee, raisins, watermelon radish, candied pecans,
blue cheese crumbles, white balsamic vinaigrette

Wine Pairing for all Apps: Leon Beyer Pinot Blanc: Additional cost: \$15

MAIN COURSE *(Choose One):*

10 oz FLAT IRON, creekstone farms, wet aged

PAN FRIED TROUT, herb panko crusted, Anson Mills grits, collards, sherry reduction

ROASTED CHICKEN, wood-roasted airline breast, fingerlings, fennel salad, sage gus

Wine Pairing for all Entrees: Louis Latour Domaine de Valmoissine Pinot Noir Additional cost: \$16

DESSERT *(Choose One):*

Sticky Coffee Pudding

Turtle Cheesecake (smaller slice)

Blackout Cake (smaller slice)

Wine Pairing for all Desserts: Daou Bodyguard Red Blend Additional cost: \$18

