



dunwoody restaurant week

saturday 11 june - saturday 18 june 2016
(please note that we're closed on sundays!)

\$20 three course dinner

beginning at 5:00pm

please choose an appetizer

✕^{GF} aged pimento cheese
candied bacon, crispy baguette

✕^{GF} kale caesar salad
blood orange vinaigrette, parmigiano reggiano, croutons

^{GF} guacamole
crispy tortilla chips

please choose an entrée

✕^{GF} wild mushroom tartine
fontina, parmigiano reggiano, shallots, truffle crème fraiche

✕^{GF} basil chicken tartine
balsamic caramelized onion, basil pesto, fontina, tomato, arugula

✕^{GF} beef barbacoa taco trio
pico de gallo, bbq, cilantro

^{GF} vegetable plate
roasted brussels sprouts, chilled beets, sautéed spinach

please choose a dessert

^{GF} chocolate cheesecake
snickerdoodle crust, fresh berries

^{GF} salted caramel crème brulee
caramelized sugar crust, fresh berries

^{GF} gluten free

✕^{GF} gluten free - with substitutions

\$20 wine bottles

pinot grigio, gabbiano, veneto, italy '14
dry, crisp, light bodied white

chardonnay, gerard bertrand, france '13
dry, medium bodied, buttery, slightly oaky white

moscato d'asti, luccio, piedmont, italy '15
off dry, lightly sparkling, fruity white

sparkling brut rosé, jacques pelvas,
provence, france nv
dry sparkling wine, strawberry finish

tempranillo, finca del castillo, spain '14
dry, light bodied, fruity red - unoaked

bordeaux blend, columbia crest, washington '13
*dry, medium-bodied red,
aged 16 months in french oak*

sweet red, robertson, south africa nv
served chilled

white sangria, savida, california
off dry, served on the rocks

\$20 for a \$25 enomatic card