

# searsucker™

RESTAURANT WEEK 2017

## Course 1:

choose from **jars, greens or shared plates**

## Course 2:

choose from **signature dishes**

## Course 3:

choose from **sweets**

## JARS

**tuna poke & shaved taro root** radish / sriracha / cilantro

**tomato & burrata** basil / olive oil / balsamic

**hummus & pretzel chips** chickpea / garlic / sesame

**beets & goat cheese** walnut pesto / arugula / beet chips

**shrimp ceviche & tortilla chips** agua chili / cucumber

## GREENS

**kale & romaine caesar**

focaccia / parmesan / lemon

**field greens & pear**

champagne vinaigrette / candied walnuts / goat cheese

**cobb**

bacon / avocado / blue / tomato

## SHARED PLATES

**biscuits** whipped butter / infused honey

**blistered shishito peppers** ponzu / sea salt

**tomato soup** grilled cheese / basil pesto

**duck wings** chili oil / lemon / soy / sake

**eggs & bacon** pork belly / crispy poached egg / hollandaise

**mussels** chorizo / chili / cilantro / lager

**calamari** chili honey glaze / apples

**shrimp & grits** cheddar grits / basil / kale / lemon

**beef meatballs** whipped ricotta / romano sauce / garlic toast

## SIDES

**mac & cheese**

vermont cheddar / wagon wheels / apple wood smoked bacon

**butter potatoes**

**roasted mushroom & herbs**

**sautéed spinach**

**duck fat fries**

**brussels & walnuts**

11

7

9

7

8

8

## Happenings

**daily happy hour** 4:30-6:30pm 7 days a week (bar & lounge)

**tannin tuesdays** 1/2 off all bottles of wine

**wednesdays** all night happy hour 4:30-close (bar & lounge) & live music

**burger + beer thursdays** \$18 burger + house draft (bar & lounge)

**saturday night roast** \$40 3-course prime rib dinner

**weekend brunch** 10am-2pm (with live acoustics on Saturdays)

## SIGNATURE DISHES

**beer braised short ribs**

mashed potatoes / crispy onions / horseradish demi

**half pound double burger**

american cheese / lettuce / pickles / chipotle secret sauce

**mary's organic chicken breast**

romanesco / fingerlings / green garlic vinaigrette / jus

**pork schnitzel**

warm potatoes / lemon / capers / mustard / caraway vinaigrette

**seared albacore tuna**

lemon brown butter vinaigrette / braised radish / dill

**chickpea cakes**

fingerlings / maple sweet potato puree / pickled fresnos

## SWEETS

**chocolate mousse bar**

chocolate almond cake / honeycomb / cherry gastrique / pistachio ice cream

**banana pudding**

banana caramel cream / macadamia / fried banana bread

**warm cookies & horchata**

sea-salted chocolate chunk cookies / coconut horchata