

First Course (choose one)

Baby Kale

Quinoa, Mustard Frill, Peppadew Pepper, Avocado, Pickled Bing Cherry, Pepita, Mustard Vinaigrette, Shaved Parmesan

Country Poutine

House Seasoned Kennebec Frites, White Cheddar Curd, Maple Sausage Southern Gravy, Bacon Lardon

Thai Coconut Mussels

Chorizo, Kaffir Lime, Lemongrass, Serrano Chili, Coconut Soy Broth, Grilled Bread

Daily Soup

Chef's Seasonal Creation

Suggested Pairings: Simi Reserve Chardonnay \$14 | Firestone Walker 805 \$7 | Nice Guy Eddie \$13

Second Course (choose one)

Jackfruit & Mushroom Enchilada

Guajillo Enchilada Sauce, Chipotle Black Beans, Pickled Red Onion, Cilantro-Cashew "Crema," Blue Corn Tortilla Strips

Seed Crusted Big Eye Tuna

Rolled Oats, Roasted Sweet Potato, Baby Bok Choy, Pickled Bell Pepper, Cilantro-Miso Vinaigrette

Shrimp & Grits

Wild Argentine Shrimp, Andouille Sausage, Roasted Tomato, Anson Mills White Cheddar Grits

Pork Tomahawk

Hoppin' John Risotto, Black Eyed Peas, Tasso Ham, Braising Greens, Cracklins, Apple Compote

Steak Frites

7oz Prime Sirloin, Chimichurri, A-1 Aioli, House Seasoned Kennebec Frites | Sub NY Strip \$8 or Filet Mignon \$10

Suggested Pairings: Educated Guess Cabernet \$14 | Societe's The Pupil \$9 | Hunny Bunny \$15

Third Course (choose one)

Peach & Berry Cobbler

Buttermilk Biscuit Strudel Crust, Chantilly Cream

Chocolate-Orange Crème Brûlée

Brûléed Orange, Vanilla Cream, Micro Mint

Suggested Pairings: La Quinta Ruby Port \$12 | Johnny Walker Blue Ghost & Rare 1oz pour \$25

40.00 per person

*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax



San Diego Restaurant Week