

LUNCH



FIRST COURSE

choice of

CELERIAC & GREEN APPLE SOUP

toasted walnut | maple syrup cream

SHRIMP LOUIE

*grape tomato | hard-boiled egg
avocado purée | gem lettuce*

SECOND COURSE

choice of

FRENCH DIP

roasted top round | swiss cheese | au jus

FRIED CATFISH

*corn meal battered catfish | corn slaw
rémoulade sauce | lemon*

POTATO PANCAKE

*roasted portobello mushroom
pearl onion | yellow beets*

THIRD COURSE

choice of

WARM COFFEE CAKE

*salted caramel | chocolate sauce
chocolate crumble*

CHOCOLATE ORANGE BRÛLÉE

dark chocolate biscotti | mandarin orange crisp

PRIX FIXE 35++ *per person*

pb plant based | *d* dairy free | *v* vegetarian | *gf* gluten free

PRICE EXCLUDES TAX AND GRATUITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness