

***Restaurant Week Special 2-Course Lunch Menu***  
***\$35 per Person***

**Starters**

*(please select one of the appetizers per person)*

Seasonal Soup	MARKET AVAILABILITY
Harvest Greens Carolina Gold Vinaigrette, Mixed Seeds, Lida Gold	EARTH N EATS, PA
Tomatoes Local Heirlooms, Elderflower, Seaweed	EARTH N EATS, PA
Wood Oven-Roasted Bone Marrow (one) Onion Bordelaise, Pink Peppercorn, Caraway Crumble	CREEKSTONE, KS

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**Mains**

*(please select one of the mains per person)*

Wood-Oven Roasted Chicken Airline Breast, Parisian Gnocchi Mushrooms, Chicken Velouté	LA BELLE FARM SULLIVAN COUNTRY, NY
House Made Garganelli Mushroom, Black Pepper, Ricotta	ANSON MILLS, SC
Roasted Salmon, ASC Sweet Corn, Marinated Sungold, Tarragon	FAROE ISLAND
BDT Cheeseburger Aged Cheddar, Red Onion, Lettuce Bread & Butter Pickles, Secret Sauce Brioche Bun*	ROSEDA FARMS, MD