



ANDERSONVILLE RESTAURANT WEEK 11/01-11/09

LUNCH/BRUNCH MENU 25

CHOICE OF 1 LAFFA SANDWICH WITH A SIDE, 1 BEVERAGE AND A HOUSEMADE COOKIE

LAFFA SANDWICHES (PICK 1) WITH YOUR CHOICE OF FRIES OR SALAD

SCHNITZEL AMISH CHICKEN THIGH, PICKLED CABBAGE, SUMAC ONION, TOMATO, SMOKED ONION SAUCE

SHAWARMA CHICKEN LETTUCE, CUCUMBER, SUMAC ONION, GARLIC TAHINI, PICKLED GREEN TOMATO

STEAK STRIP STEAK, ROAST PEPPER, PICKED GREEN TOMATO, CIPOLLINI ONION, GARLIC YOGURT, RED ZHUG

REUBEN HOUSE 9-DAY WAGYU PASTRAMI, GRUYERE, SAUERKRAUT, RUSSIAN DRESSING

GRAVLAX HOUSE SMOKED SALMON, SUMAC ONION, CUCUMBER & TOMATO, DILL, SMOKED ONION

BREAKFAST LAMB BACON OR SAUSAGE, FRIED EGG, AVOCADO, CHAR ONION, PICKLED ONION, HARISSA MAYO

SABICH ROASTED EGGPLANT, HUMMUS, SOFT BOILED EGG, CABBAGE, CHAR ONION, PICKLE, TAHINA, RED ZHUG

FALAFEL GREEN FALAFEL, HUMMUS, RED CABBAGE, CHARRED ONION, PICKLE, TAHINA, AMBA

DA MELT GRILLED CHIHUAHUA & HALLOUMI CHEESES, RED ZHUG, APRICOT CHUTNEY, PISTACHIOS

BEVERAGES (PICK 1)

SELECT DRAFTS DOVETAIL KOLSCH OR UNCLE JOHN'S PEAR CIDER

COFFEE DRINKS DRIP COFFEE, METROPOLIS COLD BREW OR LATTE (HOT OR ICED)

N/A GAZOZ PINK PEPPERCORN, LIME, GRAPEFRUIT, SELTZER OR LAVENDER, LEMON, SELTZER

GRATUITY AND TAX NOT INCLUDED



ANDERSONVILLE RESTAURANT WEEK^{11/01-11/09}

DINNER MENU 90 FOR 2 / WINE PAIRING 39PP

COURSE 1

OUR HOUSEMADE, HERALDED HUMMUS WITH WOOD-OVEN PITA, ZA'ATAR OLIVE OIL

WINE: MATIC "PICCOLO" SPARKLING 14

COURSE 2 (CHOOSE 1 PER 2 GUESTS)

HOUSE GREENS, WATERMELON RADISH, JALAPEÑO, PICKLED RED ONION, DATES, RICOTTA SALATA, CROUTONS, FIG VINAIGRETTE
SHAVED BRUSSEL SPROUTS, PUMPKIN+POMEGRANATE SEEDS, RICOTTA SALATA, GREEN GODDESS DRESSING

WINE: LIMITED ADDITION "VITAE" ORANGE 15

COURSE 3

SMOKED WHITEFISH BEIGNETS, CHARRED ONION CREAM, PICKLED ONION, DILL

WINE: MALAT "FURTH" PINOT NOIR 15

COURSE 4 (CHOOSE 1 PER 2 GUESTS)

RIVERENCE RIVER TROUT SCHNITZEL, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC
HALF IVORY CHICKEN, CONFIT & ROAST, RED ZHUG, PRESERVED LEMON YOGURT

WINE: SANDHI CHARDONNAY 15

WITH: BATATA HARRA SMASHED FINGERLING POTATOES, SUMAC, ALEPPA PEPPER, OLIVE OIL, LEMON

COURSE 5 (CHOOSE 1 PER 2 GUESTS)

PAVLOVA MERINGUE, PRALINE, PASSION FRUIT PURÉE, MINT-CARDAMOM CRÈME ANGLAISE
FIRE-ROAST OMAN-STYLE CHEESECAKE, ORANGE BLOSSOM, HONEY, PISTACHIO

ARAK: CHATEAU MUSAR 11

THIS IS A SHARED MENU FOR TWO, WITH A CHOICE OF ONE ITEM WHERE A CHOICE IS INDICATED, BUT CAN BE ADAPTED TO MORE GUESTS. REQUIRES FULL TABLE PARTICIPATION. BEVERAGES, GRATUITY AND TAX NOT INCLUDED.

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.