

DINNER

\$45 PER PERSON | *beverage, tax and gratuity are not included*LET'S START
choose one**guac + veggies**

spicy salsa macha

*contains cilantro, sesame and nuts, veg, df***caesar salad**

radicchio, romaine hearts, fresh herbs, pecorino cheese, croutons

*veg, gf***feta, tomato + olives**

cucumbers, onion, basil, lemon oil dressing

*veg, gf*LAND + SEA
choose one**chicken breast**

purple mashed potato, baby carrots, chipotle creamy sauce

*gf***wild caught salmon***

tamarind glaze, mango & green papaya, avocado purée

*contains cilantro, gf, df***butternut squash enchiladas**

chihuahua cheese, avocado, pickle onion, pipian sauce

gf, veg

DESSERT

vanilla bean rice pudding

with caramelized pineapple

Andersonville Restaurant Week menu is for each guest to enjoy individually**We appreciate your support on weekends and special day events in accommodating everyone.****We kindly ask for these time limits: 1.5 hours for parties of 2-3, 2 hours for 4-6 and 2.5 hours for 8-10 guests.**

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items are spicy and/or may contain food allergens.

Please look out for highlighted items let us know about any food allergies in your party before placing your order.

DINNER

\$60 PER PERSON | *beverage, tax and gratuity are not included*LET'S START
choose one**homemade labneh + shishito pepper**sumac, aleppo pepper, served with crackers, *veg*
may contain sesame add veggies +5 | add crackers/bread +4**roasted cauliflower**fresno pepper, spicy salsa macha
*contains cilantro, nuts, sesame, veg, gf, df***delicata squash**piloncillo macha glaze, labneh, roasted pumpkin seeds, lime zest
*contain nuts gf***tuna crudo tostada**avocado mousse, habanero oil, *sesame oil*, scallion
*df, gf*LAND + SEA
choose one**allen brothers prime skirt steak***6oz skirt steak, aji amarillo, fingerling potatoes
*gf, df***allen brothers prime filet mignon***7oz filet mignon, pan seared, portobello mushrooms,
porto wine, sauteed french green beans
*gf***ahi tuna****sesame crusted*, celery root, shiitake mushrooms,
baby bok choy, citrus sunflower mojo, garlic**butternut squash enchiladas**chihuahua cheese, avocado, pickle onion, pipian sauce
*gf, veg***black cod**alaskan wild caught black cod, shiitake mushroom risotto,
lemon butter caper sauce
gf, df

DESSERT

vanilla bean rice pudding

with caramelized pineapple

Andersonville Restaurant Week menu is for each guest to enjoy individually

We appreciate your support on weekends and special day events in accommodating everyone.
We kindly ask for these time limits: 1.5 hours for parties of 2-3, 2 hours for 4-6 and 2.5 hours for 8-10 guests.

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items are spicy and/or may contain food allergens. Please look out for highlighted items let us know about any food allergies in your party before placing your order.

WEEKEND BRUNCH 10am to 2pm

\$35 PER PERSON | *beverage, tax and gratuity are not included*

LET'S START

choose one

feta + olives served with bread**homemade labneh + marinated olives, tomato, oil**
served with crackers*may contain sesame, veg***traditional guac + chips**

serrano, tomato, red onion, cilantro

veg, df, gf

LAND + SEA

choose one

tala scrambled eggspico de gallo, shiishito peppers, spinach, mushroom
and pepperjack cheese, served with toast and home fries**veggie omelette**spinach, mushroom, tomato, serrano, cheddar cheese
served with toast and home fries*veg***dill omelette**

scallions, serrano, cilantro, guacamole, served with home fries

gf

french toast

chocolate bread topped with blueberry compote, banana sauce,
caramelized pineapple, vanilla whipped cream*veg*

pancakes

fresh berries, vanilla whipped cream, maple syrup
served with vanilla sauce*veg*

DESSERT

vanilla bean rice pudding
with caramelized pineapple**Andersonville Restaurant Week menu is for each guest to enjoy individually**

We appreciate your support on weekends and special day events in accommodating everyone.

We kindly ask for these time limits: 1.5 hours for parties of 2-3, 2 hours for 4-6 and 2.5 hours for 8-10 guests.

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness. Some items are spicy and/or may contain food allergens.

Please look out for highlighted items let us know about any food allergies in your party before placing your order.