



### **3 Courses—\$35 PP**

#### **Starters**

**Beet Tartare** | Green goddess dressing, goat cheese coulis, candied pecan dust

**Fried Green Tomato and Mozz** | Honey-lemon oil, white balsamic

**Flatbread** | Grilled melon, arugula, mango spread, goat cheese, prosciutto

**Octopus** | Fennel salad, chorizo, potato, chimichurri, salsa roja

**Tacos Carne Asada or Pork** | Onion, cilantro, jalapeno salsa, queso fresco

**Wings** | Sweet chili Piquillo glaze

**Skewers** | Hanger Steak, chimichurri | Shrimp and Chorizo, sweet chili

**Jars** | Roasted Garlic Hummus | Fish Dip served with grilled bread

#### **Entrees**

**Market Fish MP** | Sauteed summer vegetables, couscous, lemon beurre blanc

**Fettuccine** | House made sun-choke pasta, rock shrimp, corn, sundried tomato, bell pepper

**Free Range Roasted Chicken** | Beet-root mash, natural jus

**Braised Short Rib** | Mashed potato, sauteed spinach, meurette

**Grilled Flat Iron** | Fingerling potatoes, arugula salad, truffle vinaigrette, horseradish butter

**Seared Black Angus Burger** | Leaf lettuce, onion, tomato, brioche bun, truffle fries, onion jam, pepper jack, havarti, cheddar, Add on: sunny side up egg 2

**Pulled Pork Sandwich** | Served with slaw and pickle, and your choice of sauce: House KC Style, Carolina Mustard, or Vinegar

#### **Desserts**

**Mango pound-cake** | mango preserve, vanilla bean ice cream

**Chocolate cake** | Kahlua frosting, mango preserves vanilla bean ice cream