



RESTAURANT WEEK

3 COURSE FOR \$25

CHOOSE ONE FROM EACH CATEGORY

RATIONS

GRACIELLA SALAD

great lakes growers living mixed greens +
goat cheese + cranberry + spiced nuts
pickled onion + champagne vanilla vinaigrette

SOFT PRETZEL

beer cheese fondue + whole grain honey mustard

BRUSSELS SPROUTS

maple lemon vinaigrette + sorghum + mint + red onion

PLATES

PUB BURGER

creekstone black angus + arugula + Nueskes bacon
onion jam + brie + rosemary aioli

SHORT RIB PASTRAMI MELT

swiss + tangy slaw + og sauce + sourdough

GENERAL TSO CAULIFLOWER

kimchi cilantro rice + spiced peanut + scallion

DESSERT

SMORES

BANANA PUDDIN'

PB&J

meet. eat. drink.

EA

MEET

EST.

PUB F

NEIGHBORHOOD

