
THREE-COURSE DINNER MENU

\$36

ONLY AVAILABLE ON SATURDAYS

| STARTERS |

KALE & QUINOA SALAD pecans, cranberries, Granny Smith apple, sweet potato and Manchego, citrus vinaigrette

WILD MUSHROOM SOUP truffle, chives

CAESAR SALAD chopped romaine, parmesan croutons, applewood bacon

| MAINS |

PAN ROASTED CHICKEN herb roasted chicken, wild mushrooms, fingerling potatoes, sage, onion jus

SEARED SALMON ROMESCO roasted tomato and almond puree, succotash, fingerling potatoes, triple crunch beurre blanc

CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter

| DESSERT |

FRESH BAKED APPLE PIE traditional pie crust with granny smith apples and oatmeal crumble. Served with our house churned bourbon vanilla ice cream

JAPANESE CHEESECAKE souffle style cheesecake, matcha powder, torched lemon curd

HOMESTYLE BROWNIE freshly baked brownie, vanilla mousse, salted sponge toffee, brulee orange



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SCRATCH KITCHEN

We recognize that health and safety are important concerns for our guests. If you have an allergy or sensitivity, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the Manager. Taxes not included. (RWT_04/17)