
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 |

CRISPY ROASTED CHICKEN herb roasted chicken, market fresh vegetables, wild mushrooms, fingerling potatoes, sage, onion jus

PAN ROASTED SALMON sweet pea puree, sugar snaps, fingerling potatoes, heirloom carrots, light butter sauce

CHIPOTLE SIRLOIN 7oz sirloin, chipotle butter, goat cheese, market fresh vegetables, russet potato mash

| 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_10/16)