

RESTAURANT WEEK

JANUARY 15-21, 2024

3 COURSE LUNCH

CHOOSE ONE APPETIZER, ENTRÉE + DESSERT. 25 per person, excludes tax and gratuity

APPETIZERS

Tew! LOCAL BURRATA BRUSCHETTA

Creamy mozzarella, tomatoes, pesto, balsamic, hot honey drizzle, sunflower seeds, toasted sourdough.

Mew! OLD BAY ALLEN FARMS WINGS (5)

Roasted in-house, then fried, with celery, Southwest ranch and mambo sauce.

ENTRÉES

N @ WARM ROASTED LOCAL VEGGIE SALAD

Beets, squash, Brussels sprouts, red peppers, basil, arugula, kale, sunflower seeds, pecans, dried apricots in our house-made champagne vinaigrette.

TRIPLE-PICKLED FRIED CHICKEN SANDWICH

Pickle-brined chicken layered with pickled onions, dill pickles, banana peppers, arugula, honey mustard.

LEMON CHICKEN PICCATA

Caper lemon sauce, cinnamon-chipotle farro with zucchini and tomato, scallions, basil, fresh veggies. - Cal 598, Fat 28g, Chol 98mg, Carb 38g, Fiber 6g, Prot 45g

DESSERTS

Mew! CHEESECAKE

Junior's Famous New York cheesecake, fresh raspberries, strawberry drizzle.

DOUBLE-CHOCOLATE TRIPLE-LAYER CAKE

A chocolate lover's dream! Drizzled with vanilla and dark chocolate.

Healthier Flexitarian Options



RESTAURANT WEEK

JANUARY 15-21, 2024

3 COURSE DINNER

CHOOSE ONE APPETIZER, ENTRÉE + DESSERT. 40 per person, excludes tax and gratuity

APPETIZERS

№ © LEMONY CHICKPEA HUMMUS & CAULIFLOWER PITA

House-made, tahini-based, sunflower seeds, apricots, olive oil, pickled onions, cilantro.

@ Mew! LAMB MEATBALLS

Over garlic spinach, sunflower seeds, pomegranate, feta, tzatziki, roasted pepper sauce.

ENTRÉES

CREEKSTONE BLACK ANGUS MEATLOAF

Half-pound, thickly sliced, brown gravy, crispy onion straws, mashed Yukon Gold potatoes, fresh veggies, corn.

🔊 🚭 THAI CAULIFLOWER QUINOA PASTA

Coconut curry sauce, flash-fried cauliflower, roasted butternut squash, scallions, basil, quinoa pasta, nooch, peach salsa, pistachios.

- Grilled chicken add 4.99
- Grilled shrimp add 6.99
- Grilled Faroe Islands salmon* add 8.99

CHIPOTLE SALMON & SHRIMP*

Mashed Yukon Gold potatoes, roasted corn, leeks, tomatoes, lemon-butter sauce, asparagus.

DESSERTS

APPLE PIE

Our signature dessert baked daily! Made with cinnamon-spiced apples in a buttery crust, drizzled with salted caramel.

DOUBLE-CHOCOLATE TRIPLE-LAYER CAKE

A chocolate lover's dream! Drizzled with vanilla and dark chocolate.

Healthier Flexitarian Options