RESTAURANT WEEK
3 COURSES FOR $35
(NO SUBSTITUTIONS PLEASE)

1ST COURSE:

THE GREEK
farro | kale | tomato | olives | cucumbers | feta | crispy chickpeas

“TGB” NUGGETS
Lancaster County chicken | sriracha lime | blue cheese crumbles

HUMMUS & PITA
white beans | olives | tabouli | crispy chickpeas | crudite

2ND COURSE:

STEAK MAC & CHEESE
glass fed sirloin | potato gnocchi | asiago | parmesan | cheddar

FISH TACOS GF
fried catfish | pickled cabbage | salsa | ranch
house corn tortilla | garden salad

VEGETABLE PAELLA
Calasparra rice | saffron | kale | summer vegetables | avocado | cilantro

3RD COURSE:

FRIED BROWNIE
flash fried | vanilla ice cream | vanilla anglaise

S’MORES
salted caramel ice cream | marshmallow
graham cracker streusel | chocolate ganache