Northside Restaurant Week

March 1st-15th - $30

1st Course (Choose One)

Cup of Tuscan Chicken & White Bean Soup
Potato, Cannellini Beans, Green Onion, Garlic, Celery, Carrot, Kale, Thyme, Parmesan

Suda's Lebanese Babaganoush (GF/V)
Roasted Eggplant, Tahini, Garlic, EVOO, Cucumber Slices, Top Seeds

Olive & Almond Plate(GF/V)
Marcona Almonds & Castelvetrano Olives

**Recommended Wine Pairing:*
Fattoria La Rivolta Sannio Greco - $13

2nd Course (Choose One)

Cheese & Charcuterie Board
Cheese, Meat, Crackers & Accompaniments

**Recommended Wine Pairing:*
Protos Reserva - $16

~

Half Phlour Quiche with Side Salad
See Server for Current Quiche Selections
Salad: Greens, Scallion, Cucumber, Red Pepper, Cabbage, Carrot, Seeds, Lemon Herb Dressing

**Recommended Wine Pairing:*
Champagne Tribaut 8 Terriors Brut Origin- $20

~

Jenny's Tofu Salad (GF/V)
Chinese Red Peanut
5 Spice Chili – Spicy!
Served with Lettuce Cups

**Recommended Wine Pairing:*
Scheurmann Sur Lie Riesling - $14

3rd Course (Choose One)

Sticky Toffee Pudding
Pecans

Chocolate Chip Sea Salt Cookie
Served Warm with Vanilla Ice Cream

Defloured Items
See Server for Current Selections

**Recommended Wine Pairing:*
Schlink Eiswein - $14