

FALL RESTAURANT WEEK

TAKE OUT EDITION*

11.3 - 11.12



205 RW DINNER MENU

\$25/person

(Choice of 1 appetizer, entrée, and dessert)

FIRST COURSE

Mescalero Otoño

Lunazul tequila, Illegal Mezcal, Cointreau, apple cider, pressed lime, maple syrup.

The Honey Pie

Makers Mark, Barrows Intense ginger liqueur, honey, lemon, sparkling cider.

Buffalo Cauliflower Bites (VG)

Spicy cauliflower served with a house-made dill ranch.

Salmon Cakes

Kiwi and candied jalapeno remoulade.

Fried Parmesan Asparagus (V)

Chipotle Yum Yum Sauce.

SECOND COURSE

OG Chicken Sandwich

Hand-breaded, buttermilk fried chicken breast, house slaw, pickle, and 205 sauce, served with fries.

Breakfast Burger

Custom, dry-aged beef blend, swiss cheese, house-made bacon, avocado, chipotle aioli, served with fries.

Mushroom Risotto with Grilled Portobello (VG/GF).

Herb marinated portobello mushrooms with wine and porcini risotto.

Add Chicken or Tofu \$4/Add Salmon \$6

THIRD COURSE

Pear Spice Cake (VG/GF)

No substitutions or split checks, tax and gratuity not included.

Available for take-out OR Dine in!

Open Tuesday-Saturdays @ 5pm.

V=Vegetarian/VA=Vegan/GF=Gluten Free

