FIRST COURSE

DINNER \$25

gf +4

Upward Brewing Draft (ipa, pilsner OR black pilsner)
Wine Glass (cabernet, pinot noir, pinot grigio, OR sparkling brut)
Black Currant Sparkler (sparkling brut, black currant liqueur)
Shirley Temple (maraschino cherry, cocktail umbrella!)

SECOND COURSE

Shop Perfect Burger

american cheese, iceberg, pickle, shop burger sauce, brioche, fries add bacon +2

Katsu Fried Pork Sandwich

crispy panko crusted pork loin, katsu sauce, iceberg, mayo, brioche, fries

Veggie Burger

american cheese, iceberg, tomato, red onion, pickles, shop burger sauce, brioche, fries

Feta Fig Walnut Salad

heritage greens, feta crumbles, dried figs, candied walnuts, house red wine vinaigrette, honey drizzle add oven roasted chicken +5

Red Pepper Eggplant Whip and Havarti Crepe

savory house made red pepper eggplant whip, havarti and swiss cheeses, crepe sauce

THIRD COURSE

Nutella Crepe (our signature nigella crepe, whipped cream)

Cheesecake (house made strawberry and cocoa sauces, whipped cream)

Iced Irish Coffee (gimme! cold brew, bailey's irish cream, whipped cream)

WE KINDLY DECLINE RESTAURANT WEEK MODIFICATIONS THANK YOU







