

# \$35 Restaurant Week Menu

## First Course – Pick One

### **Empanadas**

Roasted Mushrooms, Poblano Chilies and Cotija

### **House Smoked Fish Dip**

Toasted Cuban Bread, Lemon, Micro Cilantro

### **Fried Green Tomato Stack**

Pepper Jam, House Made Farmers Cheese

### **Watermelon Salad**

Tomato, Red Onion, Cucumber, Fresno Chili, Cotija Cheese, Mint Vinaigrette

### **Kale Salad**

Beets, Bacon, Candied Pecans, Pickled Red Onion, Blue Cheese, Honey Mustard-Cider Vinaigrette

### **Green Salad**

Greens, Tomato, Sliced Almonds, Currants, Sherry Vinaigrette

## Second Course – Pick One

### **Shrimp & Grits**

Ft. Myers Shrimp, House Made Chorizo Sausage, Guava Moonshine BBQ, Pepper Jam and Anson Mills Cheesy Grits

### **Chicken & Waffles**

Southern Fried Circle C Farm Chicken Thighs, Sage Waffle and Spicy Maple

### **Beef Cheek Pot Roast**

Potato Puree, Salsa Roja, Onion Rings

### **Pan Roasted Market Fish**

Sweet Corn Puree, Chorizo Hash and Colusa Farm Pea Tendrils

### **Ft. Myers Shrimp Pasta**

Linguini, Shrimp, Bacon, Snow Peas, Roasted Cherry Tomato, Parmesan and Herbs

### **Spicy Chicken Sando**

Southern Fried Chicken Breast, Honey Hot Sauce, Lettuce, Tomato, Onion, Garlic Mayo, Brioche Bun

### **7th Avenue Burger**

Ground Chuck, Queso Blanco, Bacon, Lettuce, Tomato, Onion, House Made Pickles, Ketchup, Mustard, Brioche Bun

## Dessert – Pick One

**Key Lime Pie / Captain Crunch French Toast Sundae / Churros with Caramel Sauce**

