

# GRASS ROOTES KITCHEN & COCKTAIL

*(FRESH INGREDIENTS SOURCED LOCAL)*

## RESTAURANT WEEK MENU

\$25 PER PERSON

### APPETIZERS

- **HOUSE SMOKED SALMON:** DILL CREAM, RED ONION AND CAPER
- **PORK AND BEEF MEATBALLS:** DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, BASIL AND TOPPED WITH PARMESAN CHEESE
- **HOUSE SALAD:** FIELD GREENS, TOMATO, RED ONION, CARROT, CUCUMBER AND OUR HOMEMADE HERB VINAIGRETTE
- **CAESAR SALAD:** LOCALLY SOURCED ROMAINE LETTUCE WITH SHAVED PARMESAN AND HERBED CROUTONS
- **SOUP OF THE DAY**

### ENTREES

*(ALL ENTREES SERVED WITH OUR VEGETABLE OF THE DAY)*

- **BEEF SHORT RIBS:** SERVED WITH PORT WINE SAUCE AND GARLIC MASHED POTATOES
- **HOMEMADE VEGETABLE LASAGNA:** HERBED TOMATO WITH MOZZARELLA AND RICOTTA
- **SEARED SALMON:** DE PUY LENTILS AND CITRUS CREAM SAUCE
- **BARBECUE CHICKEN:** WITH BAKED SWEET POTATO AND COLLARD GREENS

### DESSERTS

- **OLD FASHION CHOCOLATE CAKE**
- **NEW YORK CHEESECAKE**
- **APPLE TART:** SERVED WITH VANILLA ICE CREAM.

*\*PRICE EXCLUDES BEVERAGES, ALCOHOL, TAX AND GRATUITY*

*OUR APPOLOGIES, THERE ARE NO SEPARATE CHECKS AND NO SUBSTITUTES. CONSUMING RAW UNDERCOOKED MEAT, POULTRY OR FISH MAY INCREASE RISK OF FOODBORNE ILLNESS\**