
EXECUTIVE CHEF
Tyler Slade



EXECUTIVE SOUS CHEF
Ryan Newton

RESTAURANT WEEK

2025

FIRST COURSE

CAESAR SALAD

Creamy Caesar Dressing, Shaved
Parmesan Reggiano, Croutons

ARANCINI

Rosemary & Local Chevre, Vodka Sauce,
Crispy Prosciutto

BURRATA

Braised Beets, Shaved Fennel, Arugula, Citrus,
Sage Honey, Pine Nuts, Rustic Bread

SECOND COURSE

POP'S RAGU

Braised Pork Shoulder & Beef Short Rib, Pop's Sugo,
Fresh Basil, Ricotta, Shaved Romano

CACIO E PEPE

Bucatini, Mars Hill Mushrooms, Aged Parmesan,
Shaved Romano, Cracked Black Pepper

ROASTED CHICKEN

Creamy Parsnips, Smashed Fingerling Potatoes,
Broccolini, Herb Jus

SEARED SALMON

Local Chevre & Beet Risotto, Fennel & Apple,
Preserved Lemon, Gremolata

THIRD COURSE

TIRAMISU

\$50

FOR IN-DINING DINNER ONLY

** Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*