

3-Course Dinner

**\$35**



# RESTAURANT WEEK

..... *1<sup>st</sup> Course* .....

**SMOKED CHICKEN LOLLIPOPS (GF)**

SMOKY DRY RUB, TARNISHED TRUTH BOURBON CHIPOTLE BBQ SAUCE

**HONEY STUNG BRUSSELS SPROUTS (GF, V)**

HAZELNUT MAYO, PARMESAN FRIES

**EASTERN VIRGINIA BRUNSWICK STEW (GF)**

BUTTERBEANS, CORN, TOMATO, DUCK

..... *2<sup>nd</sup> Course* .....

**GRILLED PORK RIBEYE (GF)**

BONELESS PORK RIBEYE, ROASTED RED BLISS POTATOES,  
GRILLED ASPARAGUS, BOURBON MAPLE GASTRIQUE

**CITRUS BRINED CORNISH GAME HEN (GF)**

CITRUS BRINED CORNISH GAME HEN, ROASTED RED BLISS POTATOES,  
HONEY STUNG BRUSSELS SPROUTS, MUSHROOM DEMI-GLACE

**WILD MUSHROOM RISOTTO (GF, V)**

ARBORIO RICE, WILD MUSHROOMS, PEAS, PARMESAN CHEESE, CREAMY GARLIC & HERB SAUCE

..... *3<sup>rd</sup> Course* .....

**SMOKED OLD FASHIONED CHEESECAKE (GF, V)**

SMOKED TARNISHED TRUTH BOURBON CREAM AND ORANGE CHEESECAKE, CHERRY BOURBON GLAZE,  
BUTTERY OAT WALNUT CRUST, HOUSE MADE BARREL CHAR SALT

**TARNISHED TRUTH HIGH RYE BOURBON BALL (V)**

COCOA, VANILLA WAFERS, WALNUTS, POWDERED SUGAR, RASPBERRY GLAZE  
*\*MUST BE 21 AND OVER TO ORDER*

GF: GLUTEN FREE / V: VEGETARIAN

\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food-borne illness.