

BRGR - BAR -

RESTAURANT WEEK SPRING 2022:

to start:

corquette fritter

petite salad, champagne vinaigrette, toasted pinenuts, romesco

black garlic tuna

crispy wonton, spicy asian tapenade, seared tuna, shaved bottagra

huevos rotos con jamon

hand cut russet chips, sunny side up egg, shaved house guanciale

main:

sunday supper burger

veal, pork, maine family farms beef, house marinara, mozzarella & parmesan, on ciabatta

braised & grilled pork belly

celery root puree, herbed farro, chicharrones, pickled mushroom

shrimp burger

shrimp patty, remoulade, butter lettuce, crispy shallots, hand cut cajun fries

butter "chicken"

fried oyster mushroom, garlic spinach, jasmine rice & red curry butter sauce

to finish:

mini cannoli milkshake

rum, cannoli shells, ricotta cream, w/ shaved chocolate

mini cinnamon toast milkshake

cinnamon toast crunch cereal, grand marnier, orange zest

featured drinks:

the lone grainger: grainger thyme vodka & house sour \$11

upper pass: cloud drop double ipa \$8