

The Menu

GASTRO PUB

January 28th - February 7th

\$26 per person

STARTER

SERVED FAMILY STYLE

House-made fried pickles, tostones with fig and honey tapenade, and carrot chips with fresh hummus

FIRST COURSE

CHOOSE ONE

YOU CHOOSE IT

Zesty black bean soup or smooth butternut squash served with your choice of house or caesar salad

PULLED PORK SAMPLER

Southern bbq, carolina bbq, and carnitas

THE WALDORF

A traditional waldorf salad with toasted walnuts, grapes, and apples

ENTRÉE

CHOOSE ONE

CHICKEN AND WAFFLES

Lemonade-brined fried chicken served in a sweet tea waffle shell topped with a sweet and spicy gastrique

GARDEN PORK

Center cut glazed pork chops served with a fresh vegetable shepherd's pie

CRAB CAKES

Maryland style crab cakes served with fresh hand-cut chips topped with a remoulade cole slaw

PRIMAVERA PASTA

Handmade pasta tossed with spinach and a mushroom medley, grape tomato, and fresh broccoli

SKIRT STEAK

Marinated skirt steak served on a bed of blistered grape tomatoes and broccoli rabe

DESSERT

CHOOSE ONE

TWISTED NEAPOLITAN

Chocolate gelato, strawberry sorbet, and vanilla bean ice cream

THE JUBILEE

Warm cherries on top of fresh vanilla bean ice cream with flakey pie crumbles

THE ELVIS

Peanut butter and banana icebox pie

