



ANDERSONVILLE RESTAURANT WEEK 03/15-03/29

DINNER MENU 45PP

COURSE 1

OUR HOUSEMADE, HERALDED HUMMUS WITH WOOD-OVEN PITA, ZA'ATAR OLIVE OIL
CHOOSE YOUR TOPPING: ORIGINAL, CHICKEN SHAWARMA, CAULIFLOWER, IM BASAR, OR FALAFEL

COURSE 2 (CHOOSE 1 PER 2 GUESTS)

HOUSE GREENS, WATERMELON RADISH, JALAPEÑO, PICKLED RED ONION, DATES, RICOTTA SALATA, CROUTONS, FIG VINAIGRETTE
LITTLE GEM SALAD, PUMPKIN+POMEGRANATE SEEDS, RICOTTA SALATA, GREEN GODDESS DRESSING

COURSE 3 (CHOOSE 1 PER 2 GUESTS)

TABOON (PALESTINEAN FLATBREAD), CHARRED EGGPLANT, PECORINO, SPAGHETTI SQUASH, PIPARRA PEPPERS
KACHAPURI (GEORGIAN BREAD BOAT), CHEESE, SHAKSHUKA, SOFT EGG

COURSE 4 (CHOOSE 1 PER 2 GUESTS)

CHICKEN SCHNITZEL, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC
SPICY FISH, SPICED TOMATO SAUCE, GORDAL OLIVES, PRESERVED LEMON, SUN DRIED TOMATOES
LAMB, CATALPA GROVE FARM LAMB LOIN, BEJEWELED RICE, APRICOT CHUTNEY, ROSE HARISSA (+5)

COURSE 5 (CHOOSE 1 PER 2 GUESTS)

PAVLOVA, MERINGUE, PRALINE, PASSION FRUIT
BASQUE CHEESECAKE, ORANGE BLOSSOM, PISTACHIO GANACHE, STRAWBERRY
RICE PUDDING, BAKED, WALNUT PRALINE, MINT, CRISPY RASPBERRY (+2)

THIS IS A SHARED MENU FOR TWO, WITH A CHOICE OF ONE ITEM WHERE A CHOICE IS INDICATED, BUT CAN BE ADAPTED TO MORE GUESTS. REQUIRES FULL TABLE PARTICIPATION. BEVERAGES, GRATUITY AND TAX NOT INCLUDED.

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.

