

# RESTAURANT WEEK



## 1<sup>ST</sup> COURSE

### DEVEILED EGGS <sup>GF</sup> (4)

bacon, paprika aioli

### CHOPPED SALAD <sup>GF</sup>

cucumber, tomato, red onion, cauliflower, carrot, radish, romaine hearts, blue cheese dressing

### SMOKED BRISKET CHILI <sup>GF</sup>

sharp cheddar cheese, sour cream, scallions, tortilla chips

## 2<sup>ND</sup> COURSE

*served with fries*

### FRIED CHICKEN SANDWICH

jalapeño slaw, basil aioli, IPA roll

### SMOKED BEEF BRISKET SANDWICH

queso, grilled onions, Fresno chilis, horseradish aioli, IPA roll

### MUSHROOM MELT <sup>V</sup>

Gruyère, caramelized onions, aioli, hoagie roll

### THE FALLS BURGER

8 oz., American cheese, pickles, caramelized onion, tomato, lettuce, comeback sauce, IPA roll

*Chef: Wilson Giron*

*Executive Pastry Chef: Bridie McCulla*



## 1<sup>ST</sup> COURSE

### HOUSE MADE RICOTTA <sup>V</sup>

pepper jam, herbs, grilled 9-grain bread

### LITTLE GEM LETTUCE <sup>GF V</sup>

ricotta salata, cherry tomato, whole grain mustard vinaigrette

### LOBSTER AND PEA ARANCINI (5)

smoked paprika aioli

## 2<sup>ND</sup> COURSE

*choice of accompaniment*

### ROASTED HALF CHICKEN <sup>GF</sup>

natural jus

### GRILLED RUBY RED TROUT <sup>GF</sup>

lemon beurre blanc

### DOUBLE PLATTER <sup>GF</sup>

Brisket, Pulled Pork, or Baby Back Ribs

### THE FALLS BURGER

8 oz., American cheese, pickles, caramelized onion, tomato, lettuce, comeback sauce, IPA roll

## 3<sup>RD</sup> COURSE

### BITTERSWEET CHOCOLATE TORTE <sup>GF</sup>

blood orange curd, crispy pistachios, salted honey whipped cream

<sup>GF</sup> Gluten Free | <sup>V</sup> Vegetarian

*all breads and rolls are house made | Udi's Gluten-Free bun +2*