



Wine • Tapas • Spirits

Downtown Westminster Restaurant Week 2019

April 12th and 13th

Tomato Bisque soup- with a drizzle of basil olive oil and served with Parmesan crostini's \$8

Roasted Brussels sprouts with bacon and Parmesan. Finished with a drizzle of fig balsamic glaze \$10

Beets and arugula salad- Roasted beets, fresh oranges, arugula, fennel, fresh mozzarella, & walnuts.

Finished with basil salt, Lavender pepper, olive oil, and fig balsamic glaze \$13

Shrimp salad- House-made shrimp salad served with tomato and on toast points.

Finished with micro greens \$13

Balsamic glazed meatloaf- Served with Creamy potatoes, brown gravy,

buttered peas and crispy onions \$14

April 19th and 20th

Cauliflower Bisque soup- with a drizzle of olive oil. topped with sunflower seeds.

Served with Parmesan crostini's \$8

Shrimp Crevice- Citrus shrimp, Mango, onion, cucumber, and cilantro.

In a creamy house-made dressing. Served with tortilla chips \$12

House-made pimento cheese Bruschetta- \$9

Beef BBQ- House-made beef BBQ served on sweet potatoes patty. Topped with carrot

and cabbage slaw in Asian dressing \$14

De-constructed chicken pot pie- Chicken breast, carrots, and pies.

Served on puff pastry in a creamy sauce \$14