



RESTAURANT WEEK DINNER MENU

\$39+tax

SMALL PLATES select one

FIG AND FRISÉE (v, gf)
Herbed Goat Cheese, Watermelon Radish

BURRATA (gf, v)
Heirloom Tomato, Arugula

CURRIED CAULIFLOWER (vg)
Sweet & Spicy Vadouvan Crème

MAIN COURSE select one

SOUTHERN FRIED CHICKEN AND CHEDDAR
WAFFLES
Boneless Chicken, Brandied Cherries, Brown Butter Agave

JUMBO SHRIMP
Cornbread, Cheesy Bechamel, Spicy Red Pepper Sauce

CURRIED CAULIFLOWER &
CHARRED TOMATO (vg)
*Sweet & Spicy Vadouvan Crème, Basmati, Chickpea
Cucumber, Toasted Naan*

GF: GLUTEN FREE V: VEGETARIAN VG: VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illness.

Add Signature Cocktail

Pairing with your meal

\$38



BLACKBERRY GIMLET

*Vodka, Blackberries, Lime
Juice*



SMOKING OLD FASHIONED

*Choice Of: Old Overholt Rye,
Milam & Greene Bourbon,
Port Charlotte 10yr. Scotch.
Angostura Bitters, Demerara
Sugar, Orange Zest, Hickory
Smoke*



@theflatironroom