



restaurant week menu

3 course 44

1st course

choose one

FARMERS MARKET CRUDIT É

organic vegetables, olive oil, harissa hummus

TUNA MELT CROSTINI

apple, kalamata tapenade, white cheddar

JACK 'S PRETZEL TWIST

horseradish honey mustard, lemon herb cream cheese
or salted caramel sauce

2nd course

choose one

ITALIAN BOARD

italian lasagna- zucchini “noodles”, ground pork+beef, slow cooked marinara,
three cheeses
organic steadfast mixed greens, shaved fennel-radish, red wine
vinaigrette

AMELIA’S BETTER BURGER + BEEF TALLOW SKINNY FRIES

double stacked az grass-fed beef + bacon patties, american + swiss cheese,
tomato, shaved onion, shredded romaine, housemade pickles, amelia’s
special sauce, toasted noble brioche
vegetarian-make it a quinoa burger on request

ROTISSERIE CHICKEN BOARD

citrus herb rotisserie chicken + horseradish honey mustard,
roasted sweet potato, calabrian chili glaze, coriander, herbs

dessert

choose one

GF SALTED CHOCOLATE CHIP ICE CREAM

SANDWICH

sweet republic vanilla bean ice cream

SUMMER BERRY SHORTCAKE

house made biscuit, macerated berries + cococnut whip

no substitutions please