BRUNCH
RESTAURANT WEEK BRUNCH ADDITIONS

CHOPPED CHEESE
Brasstown ground beef, sautéed onions, american cheese, heirloom tomato, shreddeduce, mayo, ketchup, Amoroso roll
15

CHILAQUILES
sunny side up eggs, corn tortilla chips, salsa roja, cotija cheese, avocado crema
15

BANANA KEBAB FRITTERS
pancake batter, Grand Marnier dulche de leche
15

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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LUNCH
RESTAURANT WEEK LUNCH ADDITIONS

CHOPPED CHEESE
Brasstown ground beef, onions, american cheese, heirloom tomato, shredded, mayo, ketchup, Amoroso roll
12

SMOKED SALMON TOSTADA
Brasstown ground beef, onions, american cheese, heirloom tomato, shredded, mayo, ketchup, Amoroso roll
15

SPICY BEEF SALAD
Marinated hanger steak, basil, mint, cilantro, pickled carrot, cucumber, radish, fish sauce vinaigrette, peanuts
15

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THREE COURSE DINNER

$45 per person

FIRST COURSE
Choice of
- Heirloom Tomato Salad
- Buttermilk Caesar Salad
- Roasted Red Pepper Romesco Dip
- Street Corn
- Crispy Brussels Sprouts

SECOND COURSE
Choice of
- 7oz Grass Fed Angus Burger
- Shrimp and Grits
- Saffron Orzotto
- Steamed Pei Mussels

DESSERT
Choice of
- Warm Donut
- Vanilla Cheesecake
- Chocolate Peanut Butter Bar

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