

AMERICANA KITCHEN

TASTE THE GABLES LUNCH MENU 35

CHOICE OF APPETIZER

MOZZARITA BURRATA

Farm Tomatoes, Roasted Tomato Vinaigrette, Basil, Grilled Sullivan Street Bakery Bread

CHEESE EMPANADA

Cilantro Mayo, Aji Sauce

CHOICE OF ENTREE

CHITTARRA SHRIMP

Homemade Semolina Pasta, Shrimp Sugo, Shaved Fennel, Calabrian Chilies, Lemon Oil

CHURRASCO STEAK FRITES (UPCHARGE +\$7)

8 oz. Steak, Spiced Hand-Cut French Fries, Herb Butter, Garlic Aioli, Charred Scallions

DESSERT

TROPICAL TRES LECHES



MONDAY THROUGH FRIDAY FROM 11 AM TO 4 PM

**Consuming undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any dietary restrictions, so we may do our best to accommodate your needs. For your convenience, a 18% service charge has been added to your check.*

AMERICANA KITCHEN

TASTE THE GABLES DINNER MENU

60

CHOICE OF APPETIZER

MOZZARITA BURRATA

Farm Tomatoes, Roasted Tomato Vinaigrette, Basil, Grilled Sullivan Street Bakery Bread

CHEESE EMPANADA

Cilantro Mayo, Aji Sauce

CHOICE OF ENTREE

PAN SEARED CHICKEN BREAST

Lemon & Thyme Brined Green Circle Chicken, Carrot Romesco, Charred Spring Onions, Salsa Verde

ASPARAGUS & LEMON RISOTTO

Roasted & Shaved Asparagus, Parsley, Agrumato Lemon Oil
Grated Aged Manchego Cheese
(ADD SEARED BRANZINO +\$7)

DESSERT

TROPICAL TRES LECHES



MONDAY THROUGH FRIDAY FROM 6 PM TO 10 PM

**Consuming undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any dietary restrictions, so we may do our best to accommodate your needs. For your convenience, a 18% service charge has been added to your check.*