



Nail Creek

Restaurant week menu. Choose one per course: \$25

Starters

HOUSE SLICED FRIES: Roasted garlic aioli, classy sauce, or spicy mayo

SPINACH & ARTICHOKE DIP: House prepared and served with house crostini

FRENCH ONION SOUP: From scratch starting with beef marrow bones

CAESAR: Spring mix, asiago, croutons

Entrees

½# BURGER: From local, naturally farmed cattle. Cheddar cheese, LTOP, potato bun

SAUSAGE PLATE: Housemade from local, naturally farmed pork butts. With accoutrements.

HOT CHICKEN: Buttermilk brined, house breaded. Southern hot sauce, lettuce, tomato, pickles

ITALIAN CHICKEN: Buttermilk brined, house breaded. Burrata, pesto, tomato

FALAFEL TAHINI SALAD: Falafel bites, sunflower seeds, snap peas, tomatoes, feta, radish, spring mix,
house lemon tahini dressing

Dessert

PISTACHIO MARTINI: Vanilla vodka, creme de menthe, chocolate liquor, Pistachio, cream

STRAWBERRY PARFAIT: Vanilla Greek yogurt, cinnamon granola, strawberries

PEANUT BUTTER CHEESECAKE: House made, chocolate syrup