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dinner \$42

wed & thur: 5PM-9PM | fri & sat: 5PM - 10PM

course one

Shaved Brussels Sprouts Salad (v, gf)

nichols farm apples, goat cheese, almonds, lentils, chestnut purée, urfa biber vinaigrette

course two

choose one

"Chicken Fried" Lion's Mane (vegan)

butternut squash grits, hominy, collard greens, burnt onion gravy

Grilled Loch Duart Salmon (gf)

chermoula, curried lentils, apple cider, citrus

Wood-Grilled Prime Flat Iron Steak (gf)

fermented blueberry beef jus, 5-spice pickled daikon, grilled broccolini

course three

choose one

Pear & Bergamot Cheesecake

cream cheese mousse, earl grey poached pear compote, bergamot gel & buckwheat pancake

Roasted Banana Turtle Brownie (gf, vegan)

banana ice cream, miso caramel & hot fudge, dried wild thai bananas, salted caramelized pecans, coconut

gf = gluten-free | v = vegetarian

The Restaurant Week menu is for each guest to enjoy individually. Beverage, tax and gratuity not included.

