



## **Roswell Restaurant Week 2024**

### **Dinner Menu \$50**

#### **First Course**

##### **Pimento Cheese Fritters**

*Bacon marmalade, comeback sauce*

**OR**

##### **The Devil's Eggs**

*'Nduja egg filling, chili garlic aioli, spicy pickle chip, dill*

#### **Second Course**

##### **Wagyu Flank Steak**

*Roasted squash & summer corn, blistered sweet peppers & heirloom cherry tomatoes, avocado whipped goat cheese, smoked paprika chimichurri, crispy red onion*

**OR**

##### **Espresso Rubbed Shrimp**

*Applewood smoked blue cheese, port cherry & candied pecan risotto, pomegranate molasses, basil oil*

#### **Dessert**

##### **Vanilla Bean Crème Brulee**

*Fresh berries*

**OR**

##### **Triple Chocolate Brownie**

*Vanilla bean gelato, chocolate shavings*



## **Roswell Restaurant Week 2024**

### **Lunch Menu \$25**

#### **First Course**

##### **Pimento Cheese Fritters**

*Bacon marmalade, comeback sauce*

**OR**

##### **The Devil's Eggs**

*'Nduja egg filling, chili garlic aioli, spicy pickle chip, dill*

#### **Second Course**

##### **Nashville Hot Pickle Fried Chicken Sandwich**

*Pickle juice brined chicken breast, chef Derek's signature Nashville hot sauce, shredded romaine, dill pickle mayo, brioche bun*

**OR**

##### **Mill Burger**

*Double patty, pimento cheese, bacon marmalade, arugula, Rootie's pickles, brioche bun*