



RESTAURANT WEEK MENU

3 COURSES FOR \$20

FIRST COURSE

CHOICE OF:

POTATO AND WHITE CHEDDAR BISQUE

POTATO, WHITE CHEDDAR, SCALLIONS, BACON

CHERRYWOOD HOUSE SALAD

ROASTED BEETS, FETA, STRAWBERRIES, CANDIED WALNUTS,
SHALLOT CITRUS VINAIGRETTE

SMOKED CHICKEN WINGS

WET OR DRY, WITH RANCH OR BLUE CHEESE DRESSING

ENTRÉE

CHOICE OF:

HERITAGE FARMS SMOKED PORK SHOULDER

HOUSE PICKLES, MUSTARD BBQ SAUCE

SMOKED BEEF BRISKET

SWEET VEGETABLE CHOW-CHOW

SMOKED CHICKEN

BARBEQUE SPICE RUBBED

ALL ENTRÉES ARE ACCOMPANIED BY ONE OF OUR SIGNATURE SIDES:

FOUR CHEESE MAC, BAKED BEANS, COLLARD GREENS, COLE SLAW,
CUCUMBER & TOMATO SALAD, ONION RINGS, OR FRIES

DESSERT

CHOICE OF:

KEY LIME PIE

STRAWBERRY COULIS, WHIPPED CREAM

CHOCOLATE BROWNIE

SALTED CARAMEL, VANILLA ICE CREAM



ADD A BEER FLIGHT OF LOCAL BEERS FOR \$10

HOLY CITY PLUFF MUD PORTER, FREEHOUSE GREENDOOR IPA,
RUSTY BULL LIVIN' EASY LAGER, &
OCEAN COURSE ALE FROM LOWTIDE BREWING CO.