

Manayunk Restaurant Week - Fall 2019

**Two Courses
for \$25**



**Three Courses
for \$35*****

****Every three course meal will also be served with your choice of a Featured Drink****

1ST

Cider Brisket...cider glazed beef brisket served with an apple jicama slaw

Wedge Salad...iceberg lettuce topped with blue cheese dressing, diced tomatoes and crispy bacon

Gumbo YaYa...a creole stew of chicken, andouille sausage, trinity & okra, over dirty rice

2ND

Grilled Pork Chop...topped with an apple gastrique, served with andouille apple hash and sautéed green beans

Jambalaya...andouille sausage, chicken & tasso ham in a piquant stew of tomatoes, trinity and dirty rice, topped with jumbo shrimp

Autumn Vegetable Risotto...roasted autumn squash folded together with aborio rice, cream and parmesan cheese, drizzled with balsamic reduction

3RD

Apple Pie Crepes...sweet crepes stuffed with apple pie filling, topped with caramel sauce, whipped cream and cinnamon sugar

Bananas Foster Bread Pudding...french bread soaked in dark rum custard with bananas, slow cooked, served with vanilla bourbon caramel sauce

Chocolate Brownie Sundae...chocolate fudge brownie topped with chopped peanuts, vanilla ice cream, whipped cream and a maraschino cherry

~ Every Monday-Friday ~ 4-5-6 Happy Hour ~ 530 pm-730 pm ~

\$4 Drafts, \$5 House Wines, \$6 Lemonade Drinks | \$6 Snack/Happy Hour Menu

*****dine in only*****