



January 11th-18th



**Pick one from each course for \$35
\$42 for a featured drink & Ambler Restaurant Week Menu**

FEATURED DRINKS

Wine On Tap ... \$9

Mark West Pinot Noir
Estancia Chardonnay

Our "Wine On Tap" is fresh to the last pour, and is sustainable. Every keg saves 25 glass bottles from waste.

Cocktails ... \$10

Dirty EFFEN Martini
Maker's 46 Year "Old Fashioned"

1ST COURSE

French Onion Soup

Caramelized Vidalia Onions, Beef Broth, Melted Gruyere Cheese

Winter Harvest Salad

Winter Mixed Greens, Red wine Poach Pear, Tomatoes and Green Beans with Balsamic Vinaigrette

Bruschetta

Ricotta, Fresh Roasted Peppers with Thyme, Garlic & Roasted Tomatoes

Brisket Sliders

Maker's 46 BBQ Sauce & Apple Slaw

2ND COURSE

Braised Lamb Shank

Cheesy Polenta,
Sautéed Haricot Verts

Branzino Filet

Fregola Sardo, Olive Vinaigrette,
Sautéed Haricot Verts

Truffle Risotto

Wild Mushrooms, Fresh Herbs,
White Truffle Oil

Homemade Gnocchi

Goat Cheese Gnocchi, Salsa Della Nona, Ricotta Salata

Brown Sugar Rubbed Brisket

Maker's 46 BBQ Sauce, Whipped Potatoes & Sautéed Haricot Verts

3RD COURSE

SOUR CREAM
PANNACOTTA

PECAN BREAD
PUDDING

HOMEMADE
TIRAMISU

VANILLA BEAN
GELATO

