

SUPPER

SNACKS + STARTERS

PERCH TACOS

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon 5.75 | taco **GF**

VEGETABLE SOURDOUGH FRITTERS

Norfolk vegetables, '352' sourdough starter + ginger chili aioli 11.95

CORNDOG BITES

Grassland Meats longhorn beef frankfurter, housemade banana curry mustard + '352' smoked tomato ketchup 5.25 for 3 mini dogs

THE UPBEET GOAT

salt baked golden beets, fresh greens + arugula, pickled red onions, fresh chèvre, creamy dill dressing 12.95 **GF**

COMBINE HOUSE SALAD

fresh greens, radish, fennel, toasted sunflower seeds + maple balsamic vinaigrette 8.95 **GF**

HOUSE MADE SOUP

seasonal selection, ask your server for the details 7.95

PICKLED + BRINED

assorted house made pickles + mustard, brick oven olives w/thai chili flakes + preserved lemon. served w/grilled bread 10.95

FEAST ON

GRILLED SHRIMP RISOTTO

saffron, edamame, red pepper, '352' paprika, gingered shrimp broth 24.95 **GF**

6oz TOP SIRLOIN

Kuska Yukon Gold potato mash, caramelized onion + mushroom sauté, best of the season Norfolk vegetables, red wine jus 27.95 **GF**

POULTRY POT PIE

duck fat roasted root vegetables, grilled chicken, turkey confit, white wine gravy + puff pastry lid 23.95

WOOLLEYS' LAMB SHANK

Taleggio + roasted mushroom polenta, best of the season Norfolk vegetables, rosemary lamb jus 27.95 **GF**

'KNOW MEAT' BURGER

the world's best vegan + gluten free patty, roasted garlic aioli, lettuce, tomato, pickle + Jensen's cheddar 16.95
choice of brioche bun or gluten free bun

ADD ON

'352' steak spice +1.25 | blue cheese crumble +2.95
fully loaded compound butter +2.25 | grilled shrimp [3] +6.95
side Combine seasoned fries +4.95
skillet of roasted mushrooms +5.95
best of the season Norfolk vegetables +6.95
creamy bacon brussels sprouts w/reggiano, crispy leaves +6.95

TO FINISH

STICKY TOFFEE PUDDING

rich moist cake, housemade toffee sauce, toasted pecans + Hewitt's vanilla ice cream 8.50

HOUSE MADE CHURROS

Mexican doughnuts tossed in cinnamon sugar w/ caramel sauce for dipping 8.25

CHOCOLATE POT DE CRÈME

spiced chocolate pudding w/cookie crumble, whipped cream + cocoa nib brittle 8.50

GF indicates gluten free items

an automatic gratuity of 18% will be added to groups of 10 or more

STEAL OF A MEAL

28.95/person plus taxes + gratuities

January 3rd - February 3rd, 2018

TO START

SEASONAL HOUSE MADE SOUP

or

THE UPBEET GOAT

salt baked golden beets, fresh greens + arugula, pickled red onions, fresh chèvre, creamy dill dressing

or

COMBINE HOUSE SALAD

fresh greens, radish, fennel, toasted sunflower seeds + maple balsamic vinaigrette

or

CORNDOG BITES

Grassland Meats longhorn beef frankfurter, housemade banana curry mustard + '352' smoked tomato ketchup

or

VEGETABLE SOURDOUGH FRITTERS

Norfolk veggies, '352' sourdough starter + ginger chili aioli

or

PERCH TACO

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon

TO ENJOY

GRILLED SHRIMP RISOTTO

saffron, edamame, red pepper, '352' paprika, gingered shrimp broth

or

6oz TOP SIRLOIN

-add 4.95 to menu price-

Kuska Yukon Gold mash, caramelized onion + mushroom sauté, best of the season Norfolk vegetables, red wine jus

or

POULTRY POT PIE

duck fat roasted root vegetables, grilled chicken, turkey confit, white wine gravy + puff pastry lid

or

WOOLLEYS' LAMB SHANK

Taleggio + roasted mushroom polenta, best of the season Norfolk vegetables, rosemary lamb jus

or

'KNOW MEAT' BURGER

the world's best vegan + gluten free patty, roasted garlic aioli, lettuce, tomato, pickle + Jensen's cheddar

TO FINISH

STICKY TOFFEE PUDDING

rich moist cake, housemade toffee sauce, toasted pecans + Hewitt's vanilla ice cream

or

HOUSE MADE CHURROS

Mexican doughnuts tossed in cinnamon sugar w/ caramel sauce for dipping

or

CHOCOLATE POT DE CRÈME

spiced chocolate pudding w/cookie crumble, whipped cream + cocoa nib brittle

