

wicked sisters

RESTAURANT WEEK + WINTER 2024

JOIN US FRIDAY, JANUARY 26TH THROUGH SUNDAY, FEBRUARY 4TH

LUNCH \$25

MON-FRI 11AM-3PM

ADD A WINE FLIGHT TO YOUR LUNCH \$12

FIRST COURSE (CHOICE OF ONE)

FRENCH ONION SOUP

Traditional French onion soup with gruyere cheese, caramelized onions, green onions, baguette

BEET CAPRESE SALAD

Purple and yellow beets, fresh mozzarella, tomatoes, basil, pistachios, balsamic glaze

CRAB STUFFED DEVEILED EGGS

SECOND COURSE (CHOICE OF ONE)

GRILLED CHEESE & TOMATO

Spicy bacon jam, goat cheese, and ham served with spicy tomato soup

SHRIMP SALAD SANDWICH

On a split top roll with fries, slaw, or salad

GREEK CHICKPEA SALAD

Chickpeas, tomatoes, onions, olives, cucumbers, cilantro, feta, red wine vinaigrette

BRUNCH \$25

SAT & SUN 10AM-3PM

FIRST COURSE (CHOICE OF ONE)

CINNAMON BUN

Jumbo 6oz cinnamon bun with berries

CRAB STUFFED DEVEILED EGGS

YOGURT PARFAIT

SECOND COURSE (CHOICE OF ONE)

All served with lyonnaise potatoes or a garden salad with red wine vinaigrette

MONTE CRISTO

Ham, swiss, turkey, spicy honey bbq on thick brioche bread

AVOCADO TOAST

Fresh avocado spread, over-easy egg, roasted tomatoes, sourdough bread

BISCUITS & GRAVY

Homemade biscuits, Hidden Waters Farm chorizo sausage, gravy

LOX BENEDICT

Lox, poached egg, spinach, tomato, hollandaise on English muffin

DINNER \$45

EVERY DAY 3PM-CLOSE

ADD A WINE FLIGHT TO YOUR DINNER \$16

FIRST COURSE (CHOICE OF ONE)

FRENCH ONION SOUP

Traditional French onion soup with gruyere cheese, caramelized onions, green onions, baguette

BEET CAPRESE SALAD

Purple and yellow beets, fresh mozzarella, tomatoes, basil, pistachios, balsamic glaze

THAI PEANUT BRUSSELS SPROUTS

Homemade thai peanut sauce with fresh peanuts

CRAB STUFFED DEVEILED EGGS

SECOND COURSE (CHOICE OF ONE)

PORK CHOP

Pork chop, salted kale, mashed potatoes, pickled red onions, apple cider demi-glace

SWORDFISH

Prosciutto risotto, broccolini, roasted tomatoes, lemon garlic butter
+ add shrimp 11

CREAMY MUSHROOM PASTA

Bow tie pasta, oyster mushrooms, carrots, snap peas, coconut milk, red pepper flakes

MEDITERRANEAN STEAK SALAD

8oz beef sirloin tip, tomatoes, olives, chickpeas, cucumbers, onions, feta, cilantro, red wine vinaigrette, on a bed of mixed greens

THIRD COURSE (CHOICE OF ONE)

TIRAMISU

BEIGNETS

CHEESE PLATE

FOOD & DRINK.
WICKED GOOD.

PLEASE, NO SUBSTITUTIONS. MENU ITEMS ARE
SUBJECT TO CHANGE DUE TO AVAILABILITY

LET YOUR SERVER KNOW OF ANY ALLERGY CONCERNS