



# Tower Bridge Dinner To-Go

August 30th- September 11th

## DINNER FOR TWO

### GRATEFUL BREAD STARTER

Grateful Bread baguette served with butter

### PANZANELLA SALAD

Neanderthal Farms heirloom tomato panzanella, (grilled bread), cucumber, onion, lemon vin, mozzarella

### FRIED CHICKEN

Marys Organic boneless 1/2 chicken, cabbage slaw, pickled onion, black pepper biscuit, chili honey glaze

### PEACHES N CREAM PANNACOTTA

Twin Peaks Orchards compressed peaches, vanilla cookie crumbles, peach candy

## COCKTAILS FOR TWO

### AGUA FRESCA

Darjeeling Gin, Riverdog Farms gypsy peppers, Del Rio Botanical lemon cucumbers, Twin Peaks Orchard nectarines and peaches, Ron Kelley Farm melons

**Executive Chef: Adam Carpenter**  
**Bar Manager: Brett Walker**



**Dinner for Two \$99**

*(plus tax and gratuity)*