



# CHATTANOOGA RESTAURANT WEEK®



JULY 9-15, 2018

## RESTAURANT WEEK MENU

45 Per person

### First

#### **Crabtree Farm's Heirloom Tomato Salad**

*Cumberland cheese souffle, Delano farm's peppers, arugula green beans & basil aide*

15

#### **Crabtree Farm's Zephyr Squash Agndotti**

*Delano farm's spring peas, oyster mushrooms sheep's milk cheese, smoked almonds and brown butter*

12

### Main

#### **Pickett's Ranch Trout**

*caponata braised leeks, spring pea, marinated heirloom tomatoes & toasted bread*

25

#### **Springer Mountain Farm's Free Range Chicken**

*Handmade gnocchi, benton's bacon, oyster mushrooms, baby squash, spring pea & lemon*

25

### Dessert

#### **"Blue" Berry Donuts**

*Orange coriander sugar, basil ice cream & "blue" berry jam*

10

#### **Ooltewah Bee Company Vanilla Honey Creme Brûlée**

*Red clay farm's rosemary cornmeal shortbread & berries*

10



**ST. JOHN'S**  
restaurant