

RESTAURANT

WEEK

Summer 2022

\$28.22

Choice Of

STARTER

Caesar Salad

Chopped romaine, house Caesar dressing, garlic butter croutons, parmesan

Garden Greens

Mixed greens, roasted tomatoes, grilled red onion, cucumber, carrots, house ranch

Wood Roasted Tomato Bisque

Woodfired tomato and garlic bisque, sour cream and herb garnish

Oven Roasted Butternut Soup

Finished with pumpkin seeds, pumpkin seed oil, fried sage

HAND CUT FRY BASKET

Classic

Sea salt, cracked pepper, ketchup

Truffle Fries

Cracked pepper, truffle salt, parmesan, herbs

Cheese Fries

With house cheese sauce

Cajun Fries

Served with remoulade dipping sauce

Salt & Vinegar

Tangy malt vinegar powder with sea salt

Loaded Basket

Cheddar, bacon, scallions, house ranch

ENTREE

Fish & Chips

Beer battered haddock, hand cut fried, remoulade, grilled lemon, slaw

Wood Roasted Half Chicken

Marinated half semi boneless chicken, oven roasted and served with crispy bacon Brussels sprouts, sweet potato puree

Cuban sandwich

Wood oven roasted mojo pork, smoked ham, Swiss cheese, yellow mustard, crown regal pickles on Portuguese muffin

\$6 Add on any dessert

Before placing your order, please inform your server if a person in your party has a food allergy

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