



TRIUMPH BREWING COMPANY

RESTAURANT WEEK

MARCH 21-26

PLEASE SELECT ONE FROM EACH CATEGORY

FIRST COURSE

CHICKEN & CHORIZO EMPANADA PULLED CHICKEN, SMOKED CHORIZO SAUSAGE, SALSA VERDE

GOAT CHEESE TART CARAMELIZED ONION, PEAR-GINGER CHUTNEY, CALVADOS CRÈME

SECOND COURSE

SOUP DU JOUR SEE SERVER FOR DETAILS

HOUSE SALAD MIXED GREENS, TOMATO, RED ONION, CARROTS, CUCUMBERS, CHOICE OF DRESSING

THIRD COURSE

IPA BARBEQUE RIBS MASHED SWEET POTATO, BACON BRAISED WINTER GREENS

ORECCHIETTE PASTA WILD MUSHROOMS, PLUM TOMATOES, SPINACH, HAZELNUT PESTO

FOURTH COURSE

PEAR BOURBON COBBLER VANILLA SAUCE, FRESH BERRIES

INCLUDES ONE PINT OF HOUSE BREWED BEER, SEE TABLE TENT FOR CHOICES