



# The Public House at Vinings

**\$35 DINNER**

## **First Course - Appetizer Selection**

BANGS ISLAND MUSSELS  
WHITE WINE, GARLIC, TOMATO, PICKED HERBS, GRILLED CIABATTA

HOUSE MADE TURKEY MEATBALLS  
MARINARA, SHAVED PARMESAN, HERBS

BABY GEM CAESAR SALAD  
BABY GEM LETTUCE, PARMESAN, ROASTED TOMATOES, CAESAR DRESSING, CIABATTA CRISP

## **Second Course - Entree Selection**

GRILLED SCOTTISH SALMON  
HERB CRUSHED POTATOES, SMOKED TOMATO SAUCE

GRILLED CHICKEN THIGHS  
HERBED BASMATI RICE, CRISPY SHIITAKE MUSHROOMS, CHIMICHURRI SAUCE

HANGER STEAK  
HOUSE FRIES, CHIMICHURRI SAUCE

## **Third Course - Dessert Selection**

RED VELVET CAKE

WARM CHOCOLATE PECAN CAKE  
FLEUR DE SEL VANILLA ICE CREAM, CARAMEL SAUCE

KEY LIME PIE

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