



MEADOW

neighborhood eatery + bar

Restaurant Week

Dinner Menu

Available Tuesday - Saturday 4pm to 9pm

first course

choice of one

Green Leaf Lettuce Salad

Green Beans, Creamy Mustard Dressing, Pickled and Crispy Shallots

Watermelon Salad, Beets, Buttermilk, Sunflower Seeds + Sprouts, Basil

Creamed Corn Fritters, 'Nduja Marmalade

second course

choice of one

Berkshire **Pork Loin**, Field Peas, Grilled Peppers, Benne Seed, Pork Rinds

Summer Succotash, Corona Beans, Heirloom Eggplant, Tahini - Herb Emulsion

Gulf Shrimp + Stoneground Grits, Vermouth - Brown Butter, Pickled Pepper Relish

Dean + Peeler Grilled **NY Strip**, Crispy Amarosa Potatoes, Red Okra, Pickled Shiitake, Blueberry Au Poivre

(\$12 Beef Supplement)

dessert

choice of one

Candy Bar

Dark Chocolate Ganache, Peanuts, Caramel, Peanut Butter Mousse

Cornbread Pudding

Bourbon - Peach Syrup, House Made Vanilla Ice Cream

\$45 per person plus tax

Restaurant Week Menus are Subject to Changes due to Farmer's Available Product.

Please visit our website or contact the restaurant with questions.



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Restaurant Week

Lunch Menu

Tuesday - Friday 11 am to 1:30pm

first course

choice of one

Green Leaf Lettuce Salad

Green Beans, Creamy Mustard Dressing, Pickled and Crispy Shallots

Watermelon Salad, Beets, Buttermilk, Sunflower Seeds + Sprouts, Basil

second course

choice of one

Meadow Burger

Dean+ Peeler Beef, American Cheese, House Mustard, Onions, Pickles, Lettuce, Fries

Fried Chicken Sandwich

Sweet Chili Mayo, Cabbage, Onion, Pickles, House Made Bun, Choice of Side

Pork Schnitzel Sandwich

Arugula, Grain Mustard, Pickled Green Tomato, House Bun, Choice of Side

Smoked Mushroom Gyro

Tzatziki, Fresh Pita, Tomato, Pickled Red Onion, Lettuce, Choice of Side

\$20 per person plus tax

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Restaurant Week

Brunch Menu

Saturdays and Sunday 10 am to 1:30pm

first course

Served Family Style

Banana Nut Bread, Honey Butter

Mini Cinnamon Rolls, Vanilla Icing

second course

Served Family Style

Pork Belly Hash

Crispy Potatoes, Caramelized Onion, Guajillo Pepper Sauce

Cheesy Scrambled Eggs

Applewood Smoked Bacon

French Toast

Texas Pecan Caramel, Cinnamon Whipped Cream

\$30 per person plus tax

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