

# **V**AULT BREWING *EASTON* RESTAURANT WEEK \$35

no substitutions

## COURSE ONE: STARTER

CAPRESE- Fulper Farm fresh mozzarella, local tomatoes, basil, aged balsamic, sea salt

CUCUMBER SALAD- radish, red onion, fresh herbs, soy vinaigrette

PRETZEL BRAID-house-made sourdough pretzel, brown mustard, Teller Pils beer cheese

## COURSE TWO: ENTREE

GRILLED SHRIMP-NJ corn risotto, chimichurri

COUNTRY FRIED CHICKEN- caramelized onion mashed potatoes, summer vegetables, honey butter

EGGPLANT PARMESAN- NJ tomato pomodoro, Fulper Farms fresh mozzarella

## COURSE THREE: DESSERT

HOUSE MADE DOUGHNUTS - local pear butter

executive chef will porras

