

# TOLEDO RESTAURANT WEEK 2020

FEBRUARY 24 - MARCH 1

## LUNCH

**Brim House Burger** 10.

Angus brisket blend, smoked bacon, aged cheddar, hand cut fries

**Grilled Chicken Salad** 13.

mixed greens, grape tomatoes, red onions, candied walnuts, seasonal berry, goat cheese and white balsamic dressing

## DINNER

**THREE COURSE PRIX FIXE DINNER \$40**

FIRST COURSE

**Fried Shrimp and Grits**

creole fried shrimp with white cheddar, chives and pork belly grits, creole gravy

CHOICE OF ENTREE

**Nashville Hot Chicken**

buttermilk mashed potatoes and collard green

**Bourbon Poached Bavette Steak**

maple infused sweet potato puree and smoked broccolini

**Seared Scallops**

bacon braised char, smoked tomato jam

DESSERT

**Snickerdoodle Crème Brulée**



@brimhousetol [brimhousetoledo.com](http://brimhousetoledo.com)



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS