

Grassroots

kitchen & tap

\$33 THREE-COURSE MENU

ARIZONA RESTAURANT WEEK

COURSE ONE CHOICE OF:

COMMON GROUND BURRATA

dressed arugula . spicy tomato jam . sea salt
toast points

TUNA POKE*

shrimp . avocado . scallions . jalapeno . cilantro
agave ponzu . wonton chips

COURSE TWO CHOICE OF:

SOUTHERN SHRIMP & GRITS

gulf white shrimp . jalapeno-cheddar grits
tasso ham relish . grilled focaccia

SPIT FIRE ROTISSERIE CHICKEN

half roasted chicken . natural pan dripping
soaked bread . n.o. dirty orzo

TOPHER'S BRAISED SHORT RIBS

reduced natural jus . hoisin glaze . grilled asparagus
jalapeno-cheddar grits

COURSE THREE CHOICE OF:

KEY LIME PIE

home-made . sweet & tart custard . graham crackers
whipped cream

CHOCOLATE TOFFEE BROWNIE

ghirardelli chocolate . hand-made caramel . vanilla bean
toffee crumbles . sea salt flakes

**this item may be served raw or undercooked.
consuming raw or undercooked meat, egg or seafood
may increase your risk of food borne illness*

