

SIDECAR

DOWNTOWN ROANOKE

RESTAURANT WEEK

JANUARY 20 - JANUARY 28

:::: THREE COURSES · \$50 ::::

::: SOMMELIER'S WINE PAIRING WITH ENTRÉE +\$10 :::

CHOOSE ONE ITEM FROM EACH COURSE

RESERVATIONS ENCOURAGED @ SIDECARVA.COM

SMALL PLATE

OYSTER SAMPLER

2 oysters sidecar, 1 beausoliel, 1 wellfleet,
house cocktail sauce, mignonette

EGGPLANT CON MIEL

crispy eggplant, spanish goat cheese,
rosemary-citrus honey, maldon sea salt (v)

ENTRÉE

LAMB CHOPS

curry spiced, butternut purée, roasted sweet
potato & heirloom carrot, greek yogurt

PAN SEARED SCALLOPS

parsnip purée, sage-brown butter, toasted
pistachio, swiss chard, confit cherry tomato

DESSERT

L'ÉCLAIR

bread craft éclair, chocolate glaze, pastry
cream, blackberries, toasted almond (v)

BABA AU RHUM

french style rum soaked cake,
golden raisin, crème chantilly (v)

:: menu subject to change based on product availability ::

:: vegetarian entrée option available by request ::

:: restaurant week specials are available for dine-in only ::