



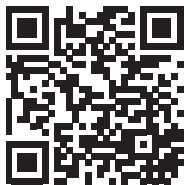
## 10<sup>TH</sup> ANNIVERSARY

### Ten Dollar Menu

NOVEMBER 3 – 7, 2021

#### Dine-In & Dinner Service Only

In celebration of 10 years, we have set a goal to raise \$10K for Giving Kitchen, an organization that has helped countless foodservice workers in peril, including some of our own team. We ask you to please consider a donation to Giving Kitchen. Scan the QR code below to visit our fundraising page.



@EATATSEED

## Libations \$10 .....

"0010" *Apple-Infused Gin, Cocchi Americano, Luxardo Maraschino, Apple Bitters*

SEED 75 *Gin Lane Old Tom Gin, Lemon, Pomegranate Grenadine, Prosecco*

HORSE'S NECK WITH A KICK *1776 Bourbon, Ginger, Lemon, Ginger Ale, Bitters*

BRAVIUM CHARDONNAY

BENTON LANE PINOT NOIR

## Plates \$10 .....

DUCK CONFIT FRIED RICE *Green Pea, Baby Carrot, Soy Citrus, Egg, Crispy Garlic, Scallion*

SMOKED TROUT DIP *Old Bay, B&B Chow Chow, Grilled Baguette*

KALE SALAD *Baby Kale, Garlic Lime Dressing, Pickled Red Onion, Oregano, Chili Spiced Pepitas*

BRAISED PORK TACOS (2 PER ORDER) *Salsa Rojo, Red Onion, Cilantro, Cotija, Chipotle Crema*

CHICKEN SCHNITZEL *Miso Mustard, Arugula, Oven Dried Tomato, Grana Padano*

Executive Chef MELISSA HART Chef & Proprietor DOUG TURBUSH