

Grassroots

kitchen & tap

\$33 THREE-COURSE MENU

ARIZONA RESTAURANT WEEK

SHARING PLATES CHOICE OF:

COMMON GROUND BURRATA

dressed arugula . 'jammin' spicy tomato
sea salt . toast points

#1 AHI TUNA POKE*

shrimp . avocado . scallions . jalapeno
cilantro . agave ponzu . wontons

ENTREES CHOICE OF:

SPIT FIRE ROTISSERIE CHICKEN

award winning . natural pan dripping
soaked ciabbata . n.o. dirty orzo

SOUTHERN SHRIMP & GRITS

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

CAROLINA BABY BACK RIBS

slow smoked . thin bbq sauce . grill finished
shoestring potatoes

SWEET PROVISIONS CHOICE OF:

CHOCOLATE TOFFEE BROWNIE

baked daily . ghirardelli chocolate . handmade caramel
scoop sweet p's vanilla . toffee crumbles . sea salt flakes

KEY LIME PIE

homemade . sweet & tart custard . graham crackers
whipped cream

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



Brought to you by:
COMMON GROUND CULINARY®