

STONE ARCH BREWPUB

\$17 LUNCH

COURSE 1 • CHOICE OF ONE

TRADITIONAL SCOTCH EGG

Local free-range egg hand wrapped in sausage, breaded and deep fried, served with our six-grain ale beer mustard

SCOTTISH ALE FRENCH ONION SOUP

A bowl of French Onion soup with herbed crostini and aged cheddar au gratin

GERMAN STYLE SOFT PRETZEL

Locally made jumbo soft pretzel served with our six-grain beer mustard and house made cheese sauce

COURSE 2 • CHOICE OF ONE

MAC N' BEER CHEESE

Artisan four cheese beer sauce, bacon, chicken, cavatappi pasta, and herbed bread crumbs, served with garlic bread

PERSONAL PAN PIZZA

10" personal cheese pan pizza with one topping

BEER CHEESEBURGER

Angus patty, brioche bun, mixed greens, tomato, onion, artisan four cheese blend and served with a choice of side

DUCK CONFIT SANDWICH

Slow cooked Maple Leaf duck on an artisan hoagie roll, lettuce, sun dried tomato, gastrique onions, au poivre sauce, served with a choice of side

COURSE 3 • CHOICE OF ONE

RICOTTA BEIGNETS

Six beignets, served with vanilla stout salted caramel, black berry coulis, and sweet cream, topped with powdered sugar

STONE ARCH COFFEE STOUT ICE CREAM

House made ice cream infused with our own coffee stout

LOCALLY SOURCED SORBET

Ask your server for today's special flavor

Enter to Win a **\$50 restaurant gift card** courtesy of



Post a picture of your dining experience by 11:59 pm tonight on Instagram or Facebook.

Tag [@restaurantweekfoxcities](#) & [@TDSFiber](#), using [#TDSFiberRWFC](#) in the caption. One entry per day.

All entries are registered to win the grand prize —\$800 private chef pairing dinner for 6 at Osorio's Latin Fusion.

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