



Restaurant Week Specials

Saturday, April 10th noon-5pm: Freehand Spring Restaurant Takeover Event:

Healthy Eats and The Salt and Stone

\$15 Appetizer:

Greek Inspired Charcuterie Board: Trio of dips with Greek olives, marinated veggies, pita bread, assorted raw veggies, and Za'atar Roasted Nuts. Dips include a herby whipped feta or zucchini baba ganoush (df), smoked roasted red pepper hummus and a spicy white bean arugula dip.

\$25 Combo: Sandwich, Salad and Dessert. Choose one of each, Serves two:

Salad:

Freehand Wine Poached Pear and Beet Salad: tender mixed greens combine with a luxurious wine poached pear and earthy roasted beets. A zingy citrusy homemade dressing is the perfect combination for a springy delicious bite.

Spring Potato and Asparagus Salad: Crispy roasted Yukon gold potatoes, roasted asparagus combine with a shallot infused dill vinaigrette for a springy twist on a classic.

Sandwich:

Yakima Grilled Cheese: thyme caramelized onions, thin slices of Cosmic Crisp Apple, Violife dairy-free smoked provolone cheese, hot honey and arugula on sourdough toast.

Balsamic Mushroom Tartine: basically a fancy term for an open-faced sandwich, sourdough toast is layered with creamy goat cheese, crispy prosciutto, balsamic and herb mushrooms and finished with micro greens.

Dessert:

Dairy-Free, Gluten-Free Raspberry Chocolate Oat Bar: oats, coconut oil, a hint of peanut butter, homemade raspberry preserves and a touch of decadent dark chocolate

Salt and Stone's Favorite Chocolate Chip Cookies: the perfect chocolate chip cookie, soft in the middle, slightly crispy on the edges with a sprinkle of Malden sea salt

\$35 Tour of The Menu, Serves 2

Enjoy it all! Enjoy the charcuterie board, a salad, sandwich and dessert of your choice. Perfect for sharing!

Friday, April 16th from 5pm-6pm preordered platters: - \$35

- Greek Mezze Platters: Made by Healthy Eats and Chef Jason Patel

