

DINE ORIGINALS WEEK



NOVEMBER 8-14!



DINE ORIGINALS COLUMBUS.com

A taste of independence.



SKILLET, RUSTIC, URBAN FOOD

410 East Whittier Street

Columbus, Ohio 43212

614-443-2266

www.skilletteruf.com

Three-Course Dinner - \$ 30 Cost per dinner

Tax, gratuity and beverage are not included

CHEF AMUSE AND SMALL START – Select One

An amuse of the Chef's choosing...with the following:

SMALL START – Select One

Spicy Arugula, Maple Poached Adriatic Figs, Bluejacket Chevre, Fried Almonds
OR Roasted Beets, Burrata, Hazelnuts, and Tarragon

LARGE PLATE – Select One

Taleggio & Roasted Pumpkin Polenta

Killbuck Valley Mushrooms, Spicy Braised Greens

Onion Smothered Kidron All Natural Chicken two ways

Pan Roasted Breast and Grilled Chicken Sausage, heirloom bean ragout, pea greens, natural jus

Simply Grilled Bluescreek Farm Hanger Steak, oxtail marmalade, tatsoi, tzimmes

Organic Group Raised Veal two ways

Bacon Wrapped Loin and Slow Braised Short Rib, early winter root vegetables, Copes yellow corn hominy

SWEET FINISH – Select One

Candied Yam Bread Pudding, with a select Jeni's ice cream

OR Apple and Hazelnut Crumble with Ginger & Honey Goats Milk Yogurt

***MENU SUBJECT TO CHANGE PER MOTHER NATURE**

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING