Restaurant Week

BREAKFAST/BRUNCH:

Entrée served with a Mimosa or Bloody Mary \$17

(CHOICE OF ONE)

LOADED WAFFLE SAMMIE

Sausage, Bacon, Egg, Swiss, Maple Bacon Aioli

-OR-

SWEET POTATO POUTINE

CHEESE CURDS, BLACKBERRY GRAVY

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Restaurant Week Restaurant Week

DINNER

3 FOR \$30

STARTER:

TOMATO BASIL SHRIMP AND GRITS

Jalapeno Cheddar Grit Cake, Crispy Green Onion, Blistered Tomatoes

ENTRÉE:

(CHOICE OF ONE)

SMOTHERED PORK CHOP

Tasso Gravy, Carolina Gold Rice, Seasonal Vegetables

OLD CHARLESTON STEW CHICKEN

Carrots, Onions, Kale, Herb Broth over Carolina Gold Rice

DESSERT:

VIRGINIA'S BLUEBERRY COBBLER

*GLASS OF HOUSE RED OR WHITE WINE CAN BE SUBSTITUTED FOR 1ST OR 3RD COURSE





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