



# RESTAURANT WEEK

LUNCH: 2 FOR \$22 | JANUARY 11 - 21, 2024

PLEASE CHOOSE ONE ENTRÉE AND EITHER AN APPETIZER OR DESSERT

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## APPETIZER

### FRIED GREEN TOMATO

Sweet and Spicy Roasted Red Pepper Jam, Local Goat Cheese

### BACON AND CHEDDAR HUSHPUPPIES

Bacon and Jalapeno maple syrup

### CRISPY BRUSSEL SPROUTS

Sorghum Vinaigrette, Espelette, Shallots

### SHE CRAB SOUP

Lump Crab Meat, Sherry

### THE WEDGE

Baby Iceberg, Applewood Smoked Bacon, Heirloom Cherry Tomatoes, Cucumber, Clemson Blue Cheese Dressing

### CAESAR SALAD

Torn Romaine Hearts, Croutons, Shaved Parmesan, Cracked Peppercorn, Anchovy Dressing

## ENTRÉE

### SOUTHERN FRIED CHICKEN

Mashed Yukon Gold Potatoes, Bacon Braised Collard Greens, Brown Gravy

### MISO GLAZED SALMON

Roasted Sweet Potato, Fennel, Local Mushroom, Baby Kale

### CRAB CAKE SANDWICH

Pan Seared Crab Cake, Brioche Bun, Lettuce, Tomato, Shaved Vidalia Onions, Remoulade Sauce

### SHRIMP AND GRITS

Lobster-Tasso Ham Gravy, Peppers, Onions, Stone Ground Pepperjack Grits

### ROOT VEGETABLE GNOCCHI

Butternut Squash, Parsnip, Celeriac, Sweet Potato Gnocchi, Baby Kale, Fennel Soubise

## DESSERT

### WARM BROWNEB BUTTER CAKE

Vanilla Bean Ice Cream, Carmel Sauce

### FLOURLESS CHOCOLATE TORTE

Fresh Whipped Cream, Berries

### NEW YORK CHEESECAKE

Fresh Whipped Cream, Raspberries



# RESTAURANT WEEK

DINNER: 3 FOR \$43 | JANUARY 11 - 21, 2024

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## APPETIZER

### FRIED GREEN TOMATO

Sweet and Spicy Roasted Red Pepper Jam, Local Goat Cheese

### BACON AND CHEDDAR HUSHPUPPIES

Bacon and Jalapeno maple syrup

### CRISPY BRUSSEL SPROUTS

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### SHE CRAB SOUP

Lump Crab Meat, Sherry

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### CAESAR SALAD

Torn Romaine Hearts, Croutons, Shaved Parmesan, Cracked Peppercorn, Anchovy Dressing

## ENTRÉE

### SOUTHERN FRIED CHICKEN

Mashed Yukon Gold Potatoes, Bacon Braised Collard Greens, Brown Gravy

### MISO GLAZED SALMON

Roasted Sweet Potato, Fennel, Local Mushroom, Baby Kale

### BEEF & DUMPLINGS

Braised Beef Short Rib, Local Mushrooms, Caramelized Shallot, Ricotta Gnocchi, Veal Demi

### SHRIMP AND GRITS

Lobster-Tasso Ham Gravy, Peppers, Onions, Stone Ground Pepperjack Grits

### ROOT VEGETABLE GNOCCHI

Butternut Squash, Parsnip, Celeriac, Sweet Potato Gnocchi, Baby Kale, Fennel Soubise

## DESSERT

### WARM BROWNEB BUTTER CAKE

Vanilla Bean Ice Cream, Carmel Sauce

### FLOURLESS CHOCOLATE TORTE

Fresh Whipped Cream, Berries

### NEW YORK CHEESECAKE

Fresh Whipped Cream, Raspberries