RESTAURANT WEEK | JANUARY 11-20, 2024
3 COURSES FOR $45

FIRST COURSE
Choice of
SHRIMP & PIMENTO CHEESE HUSHPUDDIES
Hot Honey Drizzle, Tartar Sauce
SMOKED LOCAL FISH DIP
House-Made Grit Bread “Pita”, House Pickles, Tomato Oil
FRIED CHICKEN LIVERS
“Dirty Rice” Grits, Smoked Tomato Cream, Scallions

SECOND COURSE
Choice of
WINGO WAY CAESAR
Charred Artisan Romaine, Shaved Croutons, Parmesan, Traditional Anchovy Caesar Dressing
G&G HOUSE SALAD
Local Lettuces, Shaved Red Onion, Heirloom Tomato, Radish, Cucumber, Pumpkin Seeds, Rosemary Vinaigrette
LOCAL FISH STEW

THIRD COURSE
Choice of
LOCAL SHRIMP & GRITS
Smoked Gouda Grits, Tasso Ham, Red Eye Gravy, Bell Peppers, Carolina Sweet Onions
BLACKENED SCALLOPS
Bacon Cooked Butterbeans, Creamed Corn, Blueberry Jam
SMOKED BONELESS BEEF RIB
Smoked Gouda Macaroni & Cheese, Roasted Broccolini, Chimichurri, Cane BBQ
LOCAL FARM PLATE
Marsh Hen Mill Grits, Sauté of Leeks, Brussels Sprouts & Rainbow Carrots, Pickled Sea Island Red Peas, Carrot-Cumin Purée

No Substitutions or Split Plates Please