

GRACE & GRIT

MOUNT PLEASANT  SOUTH CAROLINA

RESTAURANT WEEK | JANUARY 11-20, 2024

3 COURSES FOR \$45

FIRST COURSE

Choice of

SHRIMP & PIMENTO CHEESE HUSHPUPPIES

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