FIRST COURSE

Choice of

**SHRIMP & PIMENTO CHEESE HUSHPUDDIES**
Hot Honey Drizzle, Tartar Sauce

**SMOKED LOCAL FISH DIP**
House-Made Grit Bread “Pita”, Sweet Ginger Pickled Salad, 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, Sunflower Seeds, Basil-Peppercorn Vinaigrette

**LOCAL MUSHROOM & CHARRED SCALLION SOUP**
Herbed Oil, Truffled Sautéed Gold Rice

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 BEEF RIB**
Refrito Grits, Sauté of Haricot Verts, Hominy, Sweet Onions & Peppers, Chimichurri, Tomato Oil

**LOCAL FARM PLATE**
Marsh Hen Mill Grits, Sauté of Local Greens & Sweet Onion, Pickled Sea Island Red Peas, Carrot-Cumin Purée

*No Substitutions or Split Plates Please*