



RESTAURANT WEEK 2023

SEPTEMBER 7 - 17, 2023

LUNCH \$32

Soup & Salad

Select one

GREEN TOMATO GAZPACHO

Smoked Salmon, Cucumber, Fine Herbs

ORGANIC BABY KALE SALAD

Puffed Rice, Pink Peppercorn Goat Cheese
Golden Beet, Honey-Sesame Dressing

Mains

Select one

SHRIMP BURGER

Smoked Gouda, Pickled Thai Salad, Arugula
Safron-Lemon Aioli, Brioche

BROILED PORK MEDALLIONS

Cream Corn Grits, Spiced Broccolini
South Carolina Peach Conserva

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to parties of six or more guests.



RESTAURANT WEEK 2023

SEPTEMBER 7 - 17, 2023

DINNER \$56

Soup & Salad

Select one

GREEN TOMATO GAZPACHO

Smoked Salmon, Cucumber, Fine Herbs

ORGANIC BABY KALE SALAD

Puffed Rice, Pink Peppercorn Goat Cheese
Golden Beet, Honey-Sesame Dressing

Mains

Select one

SEARED GOLDEN TILE

Butterbeans, Heirloom Tomato, Broccolini
Kafir Lime Court Bouillon, Chili Herb Oil

BROILED PORK CHOP

Cream Corn Grits, Roasted Baby Carrot
Blueberry Port Reduction

Desserts

Select one

Ice Cream or Sorbet

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