RESTAURANT WEEK DINNER MENU

3 COURSES FOR $40.00
CHOOSE ONE ITEM FROM EACH COURSE

1ST COURSE

DEVILED EGGS
Fried Oysters, Chow Chow, Paprika

ARUGULA SALAD
Slow Roasted Beets, Oranges, Pecans, Balsamic Vinaigrette

POTATO SOUP
Pancetta, Aged Cheddar, Creme Fraiche, Chives

TUNA CEVICHE
Spicy Mayo, Pico, Avocado Crema

TATER TOTS
Buttermilk Sauce, Smoked Salmon, Salmon Row, Chives, Chopped Egg

2ND COURSE

SHRIMP & GRITS
Shrimp Curry, Coconut Milk Grits, Toasted Cashews, Andouille Sausage, Cilantro

CHICKEN “POT PIE”
Carrots, English Peas, Potato, Chicken Velouté, Puff Pastry Top

TEMPURA FLOUNDER
Lobster Sauce, Charred Asparagus, Spinach, Honey Crisp Apples

2 PIECE FRIED CHICKEN
White or Dark Meat, Mac & Cheese, Cucumber Salad

SHORT-RIB RAGU
Pappardelle, San Marzano Glace, Pecorino

FLANK STEAK*
Fingerling Potatoes, Heirloom Tomatoes, Chimichurri
+ $5.00

3RD COURSE

BANANA PUDDING
Nilla Wafers, Vanilla Custard, Whipped Cream, Banana

FLOURLESS CHOCOLATE TORTE
Caramel Sauce, Sea Salt

CHEESECAKE PARFAIT
Graham Cracker Crumble, Strawberries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.