

**Farm Fresh Nightly Dinner Specials**  
**Appetizers \$6.95   Entrée \$15.95   Fish Entrée \$16.95**

**Monday**

Appetizer: Local Shrimp Fritters with Garlic Mayonnaise and Farm Fresh Vegetables

Entrée: Country Fried Prestige Farms Chicken  
with Sautéed Mepkin Abby Mushroom Gravy

Fish Entrée: Pecan Crusted Local Flounder with Spicy Ginger Carolina Peach Glaze

**Tuesday**

Appetizer: Broiled Oysters on the ½ shell with Parmesan Cheese  
and Spinach Mornay Sauce and Crisp Apple-Wood Bacon

Entrée: Certified Angus Beef Chuck Pot Roast with Palmetto Amber Gravy

Fish Entrée: Cajun Fried Catfish with Chipotle Butter Sauce

**Wednesday**

Appetizer: “Swamp Puppies” Jalapeno Corn Bread Fritters  
made with Local Adluh Corn Meal and a Kennerty Farm Honey Butter Glaze

Entrée: Roast Carolina Raised Smithfield Pork  
with Rutabagas From Joseph Field’s Farm and Sweet Vidalia Onions

Fish Entrée: Fresh Fried Local Flounder  
with Deviled Crab Stuffed Oysters and Fried Local Shrimp

**Thursday**

Appetizer: Crisp Salmon Croquettes made with Fresh Atlantic Salmon Caper and Aged Cheddar Cheese served with Creamy Dill Sauce

Entrée: Slow cooked Baby Back Carolina Raised Smithfield Ribs  
with House Made BBQ Sauce

Fish Entrée: Lowcountry Shrimp Purloo Sautéed Local Shrimp  
in a Rich Brown Sauce with Seasonal Farm Fresh Vegetables Served with a flavorful  
Rice Pilaf with Tiverton Farm Herbs

**All entrees are served with the choice of two of our regular or special sides.**

*Every night of the week we are preparing five different delicious sides. Among them are Casseroles, Fritters, Stews and/or other Lowcountry Specialties. All have been sourced from local farms and vendors.*

**\*Gratuity and tax are not included**