



RESTAURANT WEEK

DINNER: 3 FOR \$40 | JANUARY 12 - 22, 2023

PLEASE CHOOSE ONE ENTRÉE AND TWO APPETIZERS OR AN APPETIZER + DESSERT

APPETIZER

FRIED GREEN TOMATO

Sweet and Spicy Roasted Red Pepper Jam, Local Goat Cheese

BACON AND CHEDDAR HUSHPUPIES

Bacon and Jalapeno maple syrup

CRISPY BRUSSEL SPROUTS

Benne Seed Vinaigrette, Local Honey, Tomato Aioli

SHE CRAB SOUP

Lump Crab Meat, Sherry

APPLE & KALE SALAD

Granny Smith Apple, Shaved Radish, Smoked Pecans, Split Creek Feta Cheese, Benne Seed & Honey Vinaigrette

CAESAR SALAD

Torn Romaine Hearts, Croutons, Shaved Parmesan, Cracked Peppercorn, Anchovy Dressing

ENTRÉE

SOUTHERN FRIED CHICKEN

Braised Sea Island Peas, Collard Greens, Horse Creek Farm Honey

PAN SEARED SALMON

Brussel Sprout & Winter Squash Succotash, Smoked Pork Belly, Cider Beurre Blanc

GRILLED BEEF TENDERLOIN

Mashed Yukon Gold Potatoes, Asparagus, Truffle Butter

SHRIMP AND GRITS

Lobster-Tasso Ham Gravy, Peppers, Onions, Stone Ground Pepperjack Grits

SWEET POTATO AGNOLOTTI

Lacinato Kale, Roasted Winter Squash, Browned Butter, Shaved Radish, Sage

DESSERT

WARM BROWNEB BUTTER CAKE

Vanilla Bean Ice Cream, Carmel Sauce

FLOURLESS CHOCOLATE TORTE

Fresh Whipped Cream, Chocolate Ganache

DAILY CHEESECAKE

Ask Server for Details