RESTAURANT WEEK DINNER MENU

2 FOR $30 OR 3 FOR $40

FIRST COURSE

Sea Island Pea Hummus
Local Crudité, Grilled Naan, Preserved Lemon, Smoked Salt Flake

Crispy Brussel Sprouts
Sorghum Vinaigrette, Espelette, Shallots

Charleston Deviled Crab
Fresh Picked Crab Meat, Dukes Mayonnaise, Butter Cracker Crumb, Remoulade

She Crab Soup
Lump Crab Meat, Sherry

Roasted Beets
Baby red and gold beets, Avocado, Lemon, Watercress, GA EVOO, Root Vegetable Chips

Bibb Salad
Dried Cranberries, Candied Pecans, Blue Cheese, Lemon Herb Dressing

SECOND COURSE

Beef and Dumplings
Braised Beef Short rib, Oyster Mushrooms, Roasted Shallot, Veal Demi, Ricotta Gnocchi

Shrimp and Grits
Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Pepper Jack Grits

Vegan Pasta Primavera
Chickpea Rotini, Tomato Confit, Roasted Garlic, Fennel, Root Vegetables

Glazed Salmon
Roasted Turnips, Fennel, Local Mushroom, Baby Kale

THIRD COURSE

Ice Box Pie
Praline cream, Toffee, Caramel, Pecan, Bourbon Caramel

Peanut Butter Pie
Whipped Cream, Chocolate Ganache

Chocolate Cheese Cake