



# RESTAURANT WEEK DINNER MENU

**JANUARY 9 - 19, 2025**    **2 FOR \$30 OR 3 FOR \$40**

## APPETIZERS

**She Crab Soup**  
Lump Crab, Sherry

**Crispy Brussels**  
Ginger Soy Vinaigrette, Harissa Aioli

**Fried Green Tomatoes**  
Housemade Pimento Cheese, Bacon Marmalade, Scallions

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

**Pear Salad**  
Poached Pear, Toasted Pecans, Shaved Red Onions, Gorgonzola Cheese, White Balsamic Vinaigrette

## ENTREES

**Vegetarian Risotto**  
Parsnips, Kale, Roasted Chickpea, Ginger, Carolina Gold Rice

**Braised Short Rib Ragù**  
San Marzano Tomatoes, Rigatoni, Truffled Croutons, Shaved Pecorino

**Shrimp & Grits**  
Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Pepperjack Grits

**Southern Fried Chicken**  
Sweet Tea Brined Joyce Farms Chicken, Collards, Red Rice, Honey Tobasco

**Pan Seared Salmon**  
Sautéed Root Vegetables, Roasted Marble Fingerlings, Bourbon Glaze, Fine Herbs

## DESSERTS

**Warm Butter Cake**  
With a scoop of vanilla ice cream

**NY Cheesecake**  
Seasonal fruit compote, whipped cream

**Pecan Pie**  
Roasted pecan filling, buttery crust, whipped cream

**Flourless Chocolate Torte**  
Decadent, flourless chocolate cake topped with whipped cream, fresh berries, chocolate sauce