



RESTAURANT WEEK LUNCH MENU

JANUARY 9 - 19, 2025 **2 FOR \$20 OR 3 FOR \$30**

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

Fried Snapper
Cheddar Grits, Sweet Tomato Chutney

Mahi Fish Tacos
Grilled Fish, Avocado Slaw, Pico De Gallo, Cilantro Creama

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

French Dip
Shredded Beef, Caramelized Onions, Aged Cheddar, Beef Consommé

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

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