



RESTAURANT WEEK DINNER MENU

AUGUST 14 - 24, 2025

2 FOR \$30 OR 3 FOR \$44

APPETIZERS

She Crab Soup | Lump Crab, Sherry

Butternut Minestrone | Sage, Chickpeas, Sorghum, San Marzano Tomatoes

Waldorf Salad | NC Apples, Celery, Toasted Pecans, Grapes, Dukes Mayo, Lemon

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

Southern Fried Chicken Livers | Roasted Shallot Aioli

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

ENTREES

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

Benne Seed & Herb Seared Salmon | Roasted Cauliflower Puree, Rainbow Chard, Miso Glazed Carrots

Roasted Half Chicken | Sweet Tea Brined Joyce Farms Chicken Wog, Carolina Gold Rice, Braised Collard Greens

Steak Diane | NY Strip, Cognac, Dijon, Garlic, Worcestershire, Cream, Mashed Yukon Gold Potatoes, Haricot Verts

Mushroom Gnocchi | Truffled Gluten Free Gnocchi, Roasted Local Mushrooms, Shaved Brussels Sprouts, Spinach, Roasted Garlic, Lemon

DESSERTS

Bread Pudding | Daily selection, ask server for details

Flourless Chocolate Torte | Fresh Berries, Whipped Cream

Pecan Pie | Lady's Island pecans, Whipped Cream, Caramel

Apple Crisp | NC apples, Graham Cracker and Oat streusel, Vanilla Bean Ice Cream