RESTAURANT WEEK
DINNER MENU
3 COURSES - $30

SOUP - SALAD - STARTER
(CHOICE ONE)

SHE CRAB SOUP
sherry drizzle

OYSTER TRIO
3 oysters on the half shell
natural liquor with lemon
green peppercorn mignonette
strawberry cucumber relish

MOULES (MUSSELS)
coconut curry broth | ciabatta bread

ENTREE (CHOICE ONE)

SHRIMP & Grits
tasso ham gravy | local shrimp | anson mill grits

SMOKED DUCK
fig chutney | horseradish potato puree
wilted spinach | port demi

FRIED CHICKEN PLATE
rustic mashed potatoes | honey roasted brussels
choose from
traditional white gravy or nashville hot

ROASTED GARLIC BISON SHORT RIB
($5 UPCHARGE)
warm vegetable salad | sweet basil onion
cracked peppercorn vinaigrette

DESSERT (CHOICE ONE)

S'MORE BREAD PUDDING
chocolate chunks | toasted marshmallow

MEYER LEMON & WHITE CHOCOLATE
POT DE CREME
strawberry chantilly