RESTAURANT WEEK JULY 8-18, 2021



Appetizers

Fresh Burrata

Heirloom Cherry Tomatoes, Pesto, Grilled Bread

Fried Green Tomatoes

Pimento Cheese, Red Pepper Coulis, Chow Chow

Mixed Green Salad

Apple Cider Vinaigrette, Candied Walnuts, Apples, Parmesan Cheese

Entrees

Grilled Heritage Pork Chop

Stone Ground Grits, Sauteed Red Cabbage, Honey Bourbon Demi-Glaze

Spiced Shrimp & Grits

Smoked Tomato Coulis, Caramelized Leeks, Tasso Ham Gravy

Fried Amish Chicken & Waffles

Braised Collard Greens w/ Bacon, Maple Syrup

Dessert

Sweet Beignets (6)

Served with Whipped Cream

Strawberry Shortcake

Shortbread Biscuit, Almond Whipped Cream



^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% will be added to parties of 6 or more. It is your right to decline. Please advise server when requesting your bill.