Restaurant Week
February 16-26

Appetizers

P.E.I Mussels
White Wine, Shallots, Ginger, Butter,
Fresno Chiles, Grilled Bread

Mixed Green Salad
Apple Cider Vinaigrette, Candied Walnuts,
Apples, Parmesan Cheese

Seasonal Soup

Entrees

Salmon Burger
Cilantro Mayo, Mixed Greens Salad

Grilled Heritage Pork Chop*
Stone Ground Grits, Sauteed Red Cabbage,
Honey Bourbon Demi-Glaze

Parisienne Gnocchi
Wild Mushrooms, Leeks, Thyme

Dessert

Brownie & Brioche Bread Pudding
Vanilla Ice Cream, Caramel Sauce

House Made Sorbet
Daily Selection

*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.