

Restaurant Week Menu

January 13-23, 2022 | 3 courses for \$40

Starters

Curried Butternut Squash Soup
Coconut Milk, Pumpkin Seeds

Ham & White Bean Soup
Growing Green Family Farms Cabbage, Green Onions

Mixed Tyger River Farms Greens Salad
Tomato, Cucumber, Pickled Okra, Moody Blue Cheese, Ranch
Add Fried Shrimp \$8

Carolina Apple Salad
Horseshoe Farms Frisee, Split Creek Farms Goat Cheese, Arugula, Pecans, Balsamic Vinaigrette

Crispy Pork Belly
Fried Green Tomato, Pimiento Cheese, Pepper Relish

Main

Fried Carolina Catfish
Cheese Grits, Roasted Okra, Country Ham Butter, Pepper Relish

Veal Cutlet Piccata
Charleston Gold Middlins Rice, Parmesan, Broccoli, Capers, Lemon, Parsley

Braised Beef Short Rib
*(*available vegetarian with a grilled Portobella mushroom & pesto)*
Local Baby Turnips & Carrots, Green Peas, Sour Cream Mashed Potatoes, Red Wine Gravy

Blackened Shrimp & Pappardelle Pasta
Tomato, Artichoke, Spinach, Alfredo Sauce

Grilled Boneless Center Cut Pork Chop
Winter Squash & Goat Cheese Casserole, Collard Greens, Apple & Balsamic Onions

Desserts

Coconut Key Lime Pie
Toasted Coconut

Tiramisu
*Chocolate Covered Coffee Beans,
Whipped Cream*

Dolce de Leche Brownie
**Gluten Free*
Toasted Marshmallow, Vanilla Ice Cream

Cannoli Tart
Pistachio, Cocoa

Ala Carte Options:

Fresh Bread \$5 | Brussels Sprouts \$7 | Shiitake Swiss Cheeseburger \$15