



FOOD • DRINK • COMMUNITY

◦ **EAT IT & LIKE RESTAURANT WEEK** ◦

3 Courses for \$40

◦ **SMALL PLATES** ◦

DEVEILED EGGS

housemade ipa mustard, paprika

PIMENTO CHEESE BRUSCHETTA

peaches, red pepper jelly, radish

STATION WEDGE SALAD

iceberg lettuce, blue cheese, tomato, lardons, crispy onions

FRIED GREEN TOMATOES

summer succotash relish, remoulade

◦ **LARGE PLATES** ◦

BLACKENED RAINBOW TROUT

okra & tomato fried rice, chimichurri

VEGAN VEGETABLE PURLOO

carolina gold rice, stewed okra & tomato, seasonal vegetables

SHRIMP & GRITS

white cheddar grits, tasso gravy, aleppo

SMOTHERED CHICKEN

carolina gold rice, red-eye gravy, seasonal vegetables

◦ **SWEETS** ◦

KEY LIME TART

buttery graham crust, chantilly, lime

STATION PEACH COBLER

buttery biscuit dough, vanilla gelato