



◦ **RESTAURANT WEEK** ◦

3 Courses for \$40

◦ **SMALL PLATES** ◦

**MUSSELS**

coconut milk yellow curry, creole tomato sauce, grilled bread

**DEVILED EGGS**

housemade ipa mustard, red pepper jelly, smoked paprika

**CAESAR**

romaine, parmesan, white anchovies, garlic crostinis

**PIMENTO CHEESE BRUSCHETTA**

red pepper jelly, radish

◦ **LARGE PLATES** ◦

**CEDAR PLANK SALMON**

parmesan-herb encrusted, sweet pea & tomato risotto

**WILD MUSHROOM**

campanelle pasta, cream, feta, arugula, tomato, truffle oil

**SHRIMP & GRITS**

white cheddar grits, tasso gravy, aleppo

**HERB ROASTED HALF CHICKEN**

carolina gold rice, creamed collard greens, seasonal vegetables

◦ **SWEETS** ◦

**FLOURLESS CHOCOLATE TORTE**

vanilla gelato, white & dark chocolate drizzle

**CARAMEL SALTED CRUNCH**

vanilla cake, caramel sauce, chantilly