



RESTAURANT WEEK

JANUARY 26 - FEBRUARY 3

3 COURSES FOR \$30
(DOES NOT INCLUDE TAX OR GRATUITY)
NO SPLIT PLATES OR SHARING

FIRST COURSE

YOUR CHOICE OF ONE

GF* CEVICHE

Chef's selection of fresh seafood, wakame salad, crispy corn tortillas

ASIAN BEEF SOUP

Hunter Cattle flank, house-pickled radish

SECOND COURSE

YOUR CHOICE OF ONE

CATFISH & GRITS

7-pepper chevre & Savannah River Farms bacon Freeman's Mill grits, vodka sauce, heirloom tomato, grilled corn

GF HUNTER CATTLE BEEF OSSO BUCCO

Purple sweet potato-cauliflower mash, pearl onions, roasted baby carrots and parsnip, beef jus

THIRD COURSE

YOUR CHOICE OF ONE

SPICED APPLE STREUSEL CAKE *Coffee-caramel sauce*

BANANA NUT BREAD PUDDING *Belgian chocolate chunks, bourbon Dulce de Leche*

GF* MENU ITEMS ARE GLUTEN-FREE WITH LITTLE OR NO MODIFICATION. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.