

Restaurant Week 2016 Dinner 5PM-9:30 PM

\$35 per person

(Reservations Highly Suggested)

Course One

Roman Ricotta Meatball

pork & veal meatball amatriciana, ricotta, parmesan mousseline, sauce gribiche

Course Two

(choice of one)

Kale & Quinoa Chopped Salad

kale, golden quinoa, candied walnuts, pecorino, avocado buttermilk dressing

Scrapple

seared pork scrapple, charred pineapple, spring leek cream

Course Three

(choice of one)

Crispy Pork Risotto

crispy braised pork, English peas, asparagus, country ham, natural jus

Cracklin' Chicken

crispy chicken, smoked corn johnny cakes, sweet peaches and pecans

Catfish & Grits

corn meal dusted catfish, popcorn grits, smoke tomato concasse,
chow chow, dill crème fraiche

Dessert

\$6 Supplement

Blueberry Buckle

meyer lemon cream cheese glaze, almond streusel

food substitutions are not available.

entire table participation is highly suggested