



\*Please note: Lunch and Dinner Menu only starting on Monday, August 14.  
Restaurant Week menus are not available during Saturday and Sunday Brunch.

### Restaurant Week Lunch - \$15

Organic Green Salad, Shaved Radish, Sweet Cipolini and White Cheddar

and

Cracker Crusted Chicken Thighs, Country Style Whipped Potato, Charred Tomato Butter

or

Black-Eyed Pea and White Bean Chili, Jalapeño Corn Bread, Cilantro

or

Smothered Beef Short Cut Ribs, Black Pepper Gravy, White Rice

and

Strawberries and Cream Hand Pie, Rosemary Sugar

### Restaurant Week Dinner - \$35

Restaurant Week Pint (No substitutions)

Organic Green Salad, Shaved Radish, Sweet Cipolini, Soft Boiled Egg and White Cheddar

or

Southerleigh Shrimp Bisque

and

Slow Cooked Southern Field Peas, Mustard Greens, Crispy Jowl Bacon

or

Local Lamb and Rice Meatloaf, Charred Peppers Braised in Tomato, Scallion Mayo

or

Gulf Red Snapper, Buttered Carolina Gold Rice, Corn Jus, Parsley Parsiadille

and

Strawberries and Cream Hand Pie, Rosemary Sugar

### Chilean Wine Selections: \$8 glass

Concha y Toro Gran Reserva Chardonnay 2016

Concha y Toro Terrunyo Sauvignon Blanc 2013

Santa Rita Secret Reserve Blend 2015

Leyda & Tarapaca Gran Reserva Cabernet Sauvignon 2014