Restaurant Week Menu Spring 2017

STARTERS

Soup of The Day
ask your server for today’s selection

Fried Green Tomatoes
pimento cheese, smoked tomato aioli

Spinach and Artichoke Dip
grilled pita

Fried Oysters
chipotle aioli

Beet and Goat Cheese Salad
mixed greens, candied pecans, champagne vinaigrette

ENTREES

Black Eyed Pea and Spinach Cakes
roasted corn salad, blistered tomatoes, lemon dill creme fraiche

Panko Crusted Flounder
sweet corn hushpuppies, southern style slaw, house made tartar sauce

Crab Cakes
jasmine rice, grilled asparagus, meyer lemon remoulade

Chicken and Gnocchi
sweet peas and carrots, chicken veloute, herb salad

Braised Beef Shortribs
rosemary bordelaise, bleu cheese mashed potatoes, collard greens

DESSERTS
Key Lime Pie  or Devil’s Food Ice Cream Cake