



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