



Southern Menu. Local Food.

Come home to eat.

Restaurant Week Winter 2012

**FIRST**

PORK BBQ ROLLS  
pickled cabbage slaw, tomato molasses

PICKLE PLATE  
grilled flat bread,  
toasted garlic white bean pate

PECAN-WILD RICE SALAD  
clementine, peppadew, black garlic aioli,  
thyme vinaigrette

**MAIN**

BEEF HANGER STEAK  
roasted sweet potato mash,  
preserved lemon black pepper jus,  
pistachio dust

PORCINI DUSTED MONKFISH  
grits cake, tomato braise,  
almond-fried caper vinaigrette

SPICY CHICKEN FRIED CHICKEN  
caramelized onion mashed potatoes,  
collard greens with side meat,  
brown gravy

ROASTED CAULIFLOWER POP OVER  
root vegetable stack, cheese fondu

**DESSERT**

TRIPLE CHOCOLATE CAKE  
raspberry coulis

PEANUT BUTTER CHOCOLATE CHEESECAKE  
strawberry jelly

FRIED APPLE PIE  
salted caramel