

NEO

restaurant week **PRIX FIXE MENU**

\$27.49 per person plus tax and gratuity

FIRST COURSE - CHOOSE ONE

GF FARM FRESH LOCAL *deviled* EGGS
wickled red onion marmalade ~ candied bacon

DOWN SOUTH *wontons*
local goat cheese ~ roasted free-range chicken ~ cajun tasso ham ~
collard greens ~ tomato vidalia onion chutney

GF LOWCOUNTRY PIMENTO *cheese*
famous house recipe ~ toasted lavosh crackers
(gluten-free crackers available)

LOCAL *lamb* LOLLIPOPS
hunter cattle co. natural pastured lamb meatballs ~
sweet & sour bbq glaze

dad's favorite SWEET POTATO
FRITTERS
maple black pepper aioli

GF *cornmeal* FRIED OYSTERS
freeman's mill cornmill-dusted oysters ~
pickled onions ~ chipotle remoulade

GF *farmer's market* VEGGIE
& HUMMUS BOWL
fire-roasted sweet pepper & hearts of palm hummus ~ roasted garlic
& black bean hummus ~ farm fresh veggies ~ toasted lavosh crackers
(gluten-free crackers available)

SECOND COURSE - CHOOSE ONE

GF LOWCOUNTRY *blue crab* &
ROASTED CORN CHOWDER
fresh local blue crab ~ roasted sweet corn ~
toasted cornbread croutons

GF NEO FARMHOUSE *salad*
fresh garden greens ~ seasonal farm vegetables ~
fig balsamic vinaigrette

NEO GHOP GHOP *caesar*
fresh crisp romaine ~ 1000-day gouda ~
toasted cornbread croutons

SPINACH & *local mushroom* SALAD
fresh shiitake & portabellas ~ warm bacon-honey mustard
vinaigrette ~ fire-roasted sweet peppers ~
local goat cheese fritters

THIRD COURSE - CHOOSE ONE

GF NEO *shrimp* & GRITS
lowcountry shrimp ~ smoked gouda skillet grits ~
poached farm fresh egg ~ green tomato tasso gravy ~
sweet & spicy collards

FREE-RANGE ROAST *chicken*
POT PIE
local free-range chicken ~ farmer's market peas 'n' carrots ~
fresh shiitake & portabellas ~ roast chicken velouté ~
puffed pastry crust ~ sweet & spicy collards

GF CEDAR PLANK *roasted*
WILD CAUGHT SALMON
bourbon soy glaze ~ wild caught salmon ~
housemade red rice ~ seasonal local vegetables

short rib CREPES
slow cooked, tender grassfed beef short rib ~ roasted vegetables ~
caramelized onions ~ 1000-day gouda ~ caramelized root vegetable
demi ~ oven roasted potatoes ~ sautéed spinach & mushrooms

NEO PASTA *yaya*
penne pasta ~ local free-range chicken ~ tasso ham ~
charred corn salsa ~ cracked peppercorn cream

GF *southern* FRIED CATFISH
chipotle remoulade ~ honey lavender kohlrabi slaw ~ truffle fries

VEGGIE *cake*
sautéed local black bean lentil cake ~ local heirloom tomato
arugula salad ~ sweet potato fritter ~ orange thyme vinaigrette

GF Denotes gluten-free items