

# Restaurant Week PRIX FIXE MENU

\$27.49 per person plus tax and gratuity

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## FIRST COURSE ~ CHOOSE ONE

### **Farm Fresh Local Deviled Eggs**

*wickled red onion marmalade ~ candied bacon*

### **Bob's Bacon Blue Cheesesteak Eggroll**

*blue cheese dipping sauce*

### **Cornmeal Fried Oysters**

*freeman's mill cornmeal-dusted oysters ~ pickled onions ~ chipotle remoulade*

### **Farmer's Market Veggie & Hummus Bowl**

*local butterbean hummus ~ farm fresh veggies ~ toasted lavosh crackers*

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## SECOND COURSE ~ CHOOSE ONE

### **Roasted Tomato Bisque**

### **Neo Farmhouse Salad**

*fresh garden greens ~ seasonal farm vegetables ~ fig balsamic vinaigrette*

### **Neo Chop Chop Caesar**

*fresh romaine ~ 1000-day gouda ~ house garlic croutons*

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## THIRD COURSE ~ CHOOSE ONE

### **Neo Shrimp & Grits**

*lowcountry shrimp ~ smoked gouda grits ~ green tomato tasso ham gravy ~ sautéed seasonal vegetable*

### **Sautéed Beef Tenderloin Stroganoff**

*caramelized onions ~ fresh local mushrooms ~ heirloom cherry tomatoes ~ sweet & spicy bread and butter pickles*

### **BBQ Dry-rubbed Fresh Local Mahi Mahi**

*smoked gouda grits ~ sautéed seasonal vegetables ~ cider vinegar reduction*

### **Neo Pasta Yaya**

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

### **Neo Signature Carolina Burger**

*house "bbq moppin' sawce" ~ homemade pimento cheese ~ caramelized onions ~ choice of truffle fries or jalapeno-peach cole slaw*

*HHC grassfed beef ~ bakery fresh bun ~ housemade bread & butter pickles*

### **Butter Bean Veggie Cake**

*local heirloom tomato arugula salad ~ orange thyme vinaigrette ~ roasted red pepper aioli*

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