



RESTAURANT WEEK

JANUARY 21-28, 2017

\$35 PER PERSON PLUS TAX AND GRATUITY

COURSE ONE

CHOICE OF ONE OF THE FOLLOWING

SHELLFISH BISQUE

HONEY SPICED PEAR SALAD

CHAMPAGNE POACHED PEARS, TOASTED WALNUTS, DATES, CRUMBLER BLUE CHEESE, RED ONION, HONEY CHAMPAGNE VINAIGRETTE

CHOPPED CAESAR SALAD

ROMAINE, KALE, RADICCHIO, SUN DRIED TOMATO, PINE NUTS, SHAVED PARMESAN AND ASIAGO, FOCACCIA CROUTONS, CREAMY BASIL DRESSING

COURSE TWO

CHOICE OF ONE OF THE FOLLOWING

LUMP CRAB CAKE SLIDER

BRIOCHE BUN, CITRUS SLAW, REMOULADE

FRIED GREEN TOMATO

CAROLINA GRIT SOUFFLÉ, CRISPY GREEN TOMATO, WHIPPED HERB GOAT CHEESE, TOMATO BACON RELISH

SHORT RIB CROQUETTE

TENDER BRAISED BEEF, CRISPY CHIVE AND POTATO CROQUETTE, RED WINE DEMI SAUCE

COURSE THREE

CHOICE OF ONE OF THE FOLLOWING

MUSTARD BOURBON GLAZED PORK TENDERLOIN

A PETIT ROSEMARY BRINED Tournedo, APPLE, WALNUT AND BACON LARDON BRAISED RED CABBAGE, WHIPPED POTATO

CAROLINA SHRIMP AND GRITS

APPLEWOOD BACON, CHERRY TOMATO, RED ONION, PARMESAN CREAM SAUCE, CAROLINA GOLD GRITS

CRISPY FLOUNDER

SAFFRON AND SMOKED SAUSAGE DIRTY RICE, CORN AND BLACK BEAN RELISH, CHILI LIME CREME

PETIT FILET MIGNON

POTATO GRATIN, ASPARAGUS AND ARUGULA SALAD, BERNAISE

COURSE FOUR

CHOICE OF ONE OF THE FOLLOWING

COCONUT CAKE

AS FEATURED IN SOUTHERN LIVING AND TASTE OF THE SOUTH, LAYERS OF YELLOW CAKE FROSTED WITH A VANILLA BEAN CREAM CHEESE FROSTING

CHOCOLATE CARMEL PECAN TORTE

RICH FUDGE BROWNIE BASE TOPPED WITH CARAMEL AND TOASTED PECANS SERVED WITH HOMEMADE VANILLA ICE CREAM

Sorry no split plates or substitutions