



RESTAURANT WEEK

August 8th-18th, 2019 \$35

First Course Choice:

Tyger River Farm Mixed Lettuce Salad

*pickled blueberries, watermelon, shaved summer vegetables,
herb vinaigrette dressing-gf*

SC Peach Gazpacho

marinated tomato & peach salad, smoked ham hock fritter-gs

Entree Choice:

Crispy NC Catfish

*charred peppers, smashed potatoes, shaved shallot, purple hull peas,
chorizo, smoked tomato both*

Roasted Beef Brisket

*shaved summer squash, pickled pepper & arugula salad,
candied peanuts, blue grits, smoked onion soubise -gf*

Dessert:

Tiramisu Bread Pudding

mascarpone mousse

Chocolate Cake

raspberry mousse, espresso ice cream



{gs} Indicates gluten free, or items easily modified to be gluten free

Sales tax (8%) & gratuity not included in the menu price

parties of 6 or more, 20% gratuity may be added

Menu subject to change based on availability.