



RESTAURANT WEEK

January 10-19th, 2019 \$35

First Course Choice:

Tyger River Farm Mixed Lettuce Salad

*roasted sweet potato, radish, beets, candied peanuts,
whipped goat cheese, green goddess dressing -gs*

House Made Fettuccini

soft herbs, shaved country ham, smoked squash soubise, parmesan broth

Entree Choice:

Crispy NC Catfish

hoppin john, preserved lemon, pork belly "BBQ" broth

Grilled Beef Short Rib

*charred Broccoli, butternut squash, pickled cranberry,
potato rosti, caramelized onion soubise -gs*

Dessert:

Blood Orange Tart

champagne panna cotta, pomegranate coulis

Chocolate Flourless Tart

chocolate covered toffee, caramel cremeux, chocolate sauce -gs



{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.