

Restaurant Week

Dinner Menu

\$25

First

Greek Wedge

Iceberg Wedge, Grape Tomato, Kalamata Olive, Red Onion, Peppercini, Chiffonade Basil, Feta, White Balsamic Vinaigrette, Lemon Zest, Parsley

Sonoma Flatbread

Goat Cheese Mousse, Balsamic Syrup, Chiffonade Basil, Spiced Pecans, Parsley

“Petite” Shrimp & Grits

Anson Mills Stone Ground Grits, Black Diamond White Cheddar, Natural Gravy, Surry Sausage
Carolina Brown Shrimp

Main

Argentinian Style Churrasco Steak

Mashed Red Skin Potatoes, Chimmichuri, Pico de Gallo

North Atlantic Salmon

Abiouness Pinot Noir Syrup, Whole Grain Mustard Cream, Garlic Baby Spinach, Mashed Red Skin Potatoes

Pork Chop

“Smithfield Farms-Virginia”

Mashed Red Skin Potatoes, Tomato Bacon Jam, Natural Jus, Fried Root Vegetables, Parsley Coulis

Finish

Tahitian Vanilla Bean Crème Brûlée

Cookie, Crème, Mint

House Churned Ice Cream Flight

Adjusted Daily

Executive Chef
Marc Taylor