



August 2018 Restaurant Week Dinner Menu (\$35)

First Course (choice of)

Grilled Watermelon & Charred Corn Salad
with Watercress, Baby Arugula, Toasted Pumpkin Seeds, Feta, Peach Tea Vin

OR

Chicken & Sausage Gumbo
with Parsley Rice and Cayenne-thyme oil drizzle

Second Course (choice of)

Portabella Mushroom Fries
with Smoked Gorgonzola Cream and Roasted Balsamic Seasonal Veggies

OR

Chicken Mole Drumettes
with Coconut Bamboo Rice and Jalapeno Scallion Pesto

Third Course (choice of)

BBQ Pork Burger & Fries
with Carolina BBQ Pork, Grayze Burger Patty, Jalapeno Pecan Slaw,
Loaded Grayze Fries (queso, house bacon, scallions, sour cream)

OR

Chicharrón Crusted Redfish
with French Bean & Pickled Red Onion Slaw, Creamed Corn & Hominy, Green Tomato Salsa

OR

Smoked Pork Chop
with Apple Plantain Marmalade, Spiced Rum Baked Beans, Braised Root Vegetables & Baby Greens

OR

Grilled Bone-in Ribeye (+\$15)
with Roasted Fingerling Potatoes, Grilled Asparagus, Bourbon Demi-glace & Truffled Blue Cheese Butter

Complimentary Dessert (choice of)

Peach Cobbler
with Toasted Macadamia Nuts, Crushed Vanilla Wafers & Homemade Vanilla Ice Cream

OR

Jar O' Smares

Accompanying Wine, Whiskey & Cocktail Flights available for an additional charge