



1ST COURSE

Lunch - \$30 Dinner - \$45

ROASTED POBLANO CORN CHOWDER

— lime crema, huitlacoche and blue corn tortilla —

CRISPY BUFFALO BRUSSELS SPROUTS

— beer battered and tossed in a spicy buffalo sauce with house blue cheese —

WINTER PECAN, CRANBERRY, GOAT CHEESE TRUFFLE

— local honey comb, sage and crispy crostini —

2ND COURSE

MOLE HONEY LIME WINGS

— Traditional mole sauced wings with pineapple pico de gallo —

BBQ PIG WINGS

— Cherry wood smoked, red apple slaw —

COUNTRY FRIED CHICKEN WING

— Maple butter glazed, green chili grits —

3RD COURSE

CHOCO-FLAN

— caramel pecan sauce —

CARIBBEAN SPICED FLAN

— cinnamon, nutmeg, spiced rum —

SOUTHERN AMBROSIA

— pineapple, cherry, mandarin orange, marshmallow, local pecan and toasted coconut —