

# Restaurant Week Lunch Menu Tuesday - Friday 11 am to 1:30pm

## first course

(choice of one)

**Green Leaf Lettuce Salad** Green Beans, Creamy Mustard Dressing, Pickled and Crispy Shallots

#### Wood Oven Cornbread

Jalapeno Pimento Cheese, Honey Lard Butter

# second course

(choice of one)

#### Fried Chicken Sandwich

Sweet Chile Mayo, Cabbage, Onion, Pickles, House Made Bun, Fries

# Pork Schnitzel

Arugula Salad, Lemon Butter

#### **Roasted Cauliflower Gyro**

Tzatziki, Fresh Pita, Pickled Red Onion, Lettuce, Fries

# third course

### Candy Bar

or

#### Hazelnut White Chocolate Blondie

#### \$20 per person plus tax

Restaurant Week Menus are Subject to Changes due to Farmer's Available Product.



# **Restaurant Week**

Dinner Menu Tuesday - Saturday 4pm to 9pm

#### first course

choice of one

#### **Green Leaf Lettuce Salad**

Green Beans, Creamy Mustard Dressing, Pickled + Crispy Shallots

Arugula Salad, West Texas Apples, Goat Cheese, Candied Pecan

Grilled Broccoli, Bearnaise, Texas Pecans, Crispy Shallots

second course

choice of one

Berkshire **Pork Loin** Roasted Cabbage, Potato Puree, Apple Relish, IPA Butter

Winter Risotto Roasted + Raw Root Vegetables, Grilled Greens, Preserved Lemon

### **Gulf Shrimp**

Stoneground Grits, Vermouth-Brown Butter, Pickled Pepper Relish, Chives

### Grilled NY Strip

Cauliflower, Charred Onion, Guajillo Chile, Salsa Macha (\$15 Beef Supplement)

#### dessert

choice of one

### **Candy Bar**

Dark Chocolate Ganache, Peanuts, Caramel, Peanut Butter Mousse

# White Chocolate Blondie

Bourbon Butterscotch, Vanilla Ice Cream

#### \$45 per person plus tax, plus gratuity

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# **Restaurant Week**

# **Brunch Menu**

Saturdays and Sunday 10 am to 2pm

# first course

(Served Family Style)

## Buttermilk Biscuits, Jams, Butter, Gravy

# Traditional Deviled Eggs

# second course

(Served Family Style)

### Seared Berkshire Pork Loin

## **Cheesy Scrambled Eggs**

Sweet Potato Hash, Grilled Winter Greens, Crispy Alliums

Stone Ground Grits, Steen's Cane Syrup, Bacon, Caramelized Onion Jus

# third course

(Served Family Style)

### **Brioche French Toast**

Caramelized Apples, Pecan Streusel, Powdered Sugar

# \$30 per person plus tax

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