



RESTAURANT WEEK



FIRST COURSE

LOBSTER BISQUE

CORN CHOWDER

SPINACH SALAD

spinach, blueberries, strawberries, red onion, feta, almonds, lemon vinaigrette

APPLE WALNUT ARUGULA SALAD

arugula, sliced apples, walnuts, red onion, goat cheese, apple cider vinaigrette

BRUSSELS SPROUTS

fried, walnuts, garlic, honey, goat cheese, chili flake

TUNA POKE

raw ahi tuna, cucumber, red onion, sesame seeds, soy-sesame marinade, wonton chips

HANDMADE BURRATA

marinated rainbow cherry tomatoes, basil oil, balsamic reduction, pesto, grilled baguette

PORK BELLY BITES

slow cooked pork belly, flash fried to order, hoisin bbq sauce, green onion, white sesame seeds

BACON WRAPPED DATES

stuffed with goat cheese, topped with bourbon caramel sauce

SEABASS FINGERS

over sweet potato puree, mexican chili aioli

SECOND COURSE

PAN SEARED ROCKFISH

over stewed vegetables, topped with lemon-basil beurre blanc

BRAISED SHORT RIB

root vegetable mash, broccolini, au jus

BRICK CHICKEN

pan fried and brick pressed, red potato mash, broccolini, bourbon sauce

SHRIMP AND GRITS

cheddar grits, diced asparagus, rainbow cherry tomatoes, cajun beurre blanc

HONEY GLAZED SALMON

glazed with honey, jalapeno yellow corn polenta, baby rainbow carrots, pineapple chimichurri

BUTTERNUT AND RICOTTA RAVIOLI

locally made ravioli, house-made saffron sauce, snow peas, crispy prosciutto, grated parmesan

SHORT RIB BOLOGNESE PAPPARDELLE

fava beans, parmesan, goat cheese, parsley

THIRD COURSE

CHOCOLATE GANACHE CAKE

APPLE PIE EMPANADAS

VANILLA SPONGE CAKE