

## **21\$ weekday lunch from 11 to 2**

any small and main OR main and dessert

whole table must participate

### **small plates**

**grilled peach salad^ 9** - field greens, smoked almonds, manchego, champagne vinaigrette

**fried green tomatoes 12** - melted pimento cheese, sweet tomato relish

**shrimp & grits^ 10** - tiger shrimp, venison blueberry sausage, okra, stoneground grits

**crème fraiche wings^ 10** - kendall farms crème fraiche, korean chili paste, oyster sauce, scallions

**lemongrass chicken^ 10** - chilled brussels, black sesame, ginger sauce

### **main plates**

**PBLT\* 16** - braised pork belly, lettuce, tomato lime compote, sunny egg, fries

**pot roast sandwich 16** - red wine braised beef cheek, crispy onion, garlic mayo, fries

**panko chicken sandwich 16** - cheddar, lettuce, pickles, truffle mayo, fries

**PEI mussels^ 16** - saffron coconut broth, chinese sausage, crostinis

**baked mac 16** - gruyere, cheddar, blue cheese, fresh pasta, herbed panko crust

**saffron chicken^ 19** - boneless leg, couscous almond salad, pimenton sauce

**seared scallops^ 19** - coconut risotto, scallions, basil ice cream

**mushroom risotto^ 19** - oyster mushrooms, squash, gruyere, crostinis

### **sweet plates**

**chocolate dumplings 8** - fried pastry shell, melted chocolate ganache, vanilla bean ice cream

**yuzu lime pie 8** - graham cracker crust, burnt marshmallow

**cheesecake mousse^ 8** - candied walnuts, caramel apple brulee

**bittersweet chocolate bread pudding 8** - vanilla bean ice cream, chocolate sauce

**strawberry champ^ 8** - strawberry sorbet, sparkling white wine, candied orange

**beer float 8** - duck rabbit milk stout, vanilla bean ice cream

### **side plates**

**seared crostinis 3**

**battered fries 4**

Please alert your server of any food allergies or dietary restrictions. Due to special precautions the food may take longer to make.

Our food is designed with thoughtful flavor combinations, we do not encourage substitutions.

Parties of 6 or more are subject to 20% service gratuity

All meals are cooked to order - good food takes time.

\* - consuming raw or undercooked foods may increase your risk of food borne illness

^ - upon request menu item can be made without gluten ingredients

Executive chef Justé Židelyté