



Restaurant Week 2016

Three Courses for \$30

Enjoy one item from each course

First Course:

Fried Green tomatoes: Bacon balsamic, fresh mozzarella, basil aioli

Pimento Cheese: House blend of cheddar cheese with jalapeños served with herbed crostinis

Pork Spring Rolls: Pulled pork and shredded cabbage served with Cheerwine bbq sauce

Second Course:

Shrimp and Grits: Sauté shrimp and andoullie in a Creole sauce served over white cheddar grits.

Grilled Rack of Lamb: Saffron Risotto, Glazed Parsnips, Mint Pesto

Smoked Portobello Steaks: Grilled Peppers and Zucchini, Roasted Fingerling Potatoes, Carolina BBQ Sauce

Carmel's Meatloaf: Blend of local beef and sausage, Mashed Potatoes, local greens, Mushroom Demi

Third Course:

House-Made Beignets

Crème Brulee