

Lunch - \$15

First Course

Smoked Mac & Cheese Croquettes: spicy tomato sauce, aged parmesan

Grilled Shrimp & Grits: chili and coffee rubbed local bacon, white cheddar cheese grits, tomato bacon jam, parmesan béchamel

Green Goddess Winter Salad: mixed greens, snow peas, cucumber, dried cranberry, avocado, feta cheese tossed in house made Green Goddess dressing

Second Course

Baja Shrimp Tacos: crispy fried tequila and lime shrimp in soft corn tortillas, spicy avocado sour cream, chipotle aioli, spicy pickled onions and cabbage, black beans and chipotle rice

Sausage & White Bean Pastas: House made Italian sausage, wood-roasted tomato, kale, cannellini beans, fresh parmesan cream

Pork 2 Ways: seared citrus pork loin, chili & coffee rubbed local bacon, confit brussel sprouts, pan sauce

Dinner - \$33

First Course

Smoked Mac & Cheese Croquettes: spicy tomato sauce, aged parmesan

Grilled Shrimp & Grits: chili and coffee rubbed local bacon, white cheddar cheese grits, tomato bacon jam, parmesan béchamel

Green Goddess Winter Salad: mixed greens, snow peas, cucumber, dried cranberry, avocado, feta cheese tossed in house made Green Goddess dressing

Second Course

Chipotle Braised Short Ribs: mashed potatoes, chipotle BBQ sauce, crispy buttermilk onion strings, braise sauce, cilantro

Sausage & White Bean Sausage: Italian sausage, wood-roasted tomato, kale, cannellini beans, fresh parmesan cream

Pork 2 Ways: wood-grilled Duroc pork chop, chili & coffee rubbed local bacon, confit brussel sprouts, pan sauce

Pan-Seared Sea Bass: asparagus risotto, braised Swiss chard, red wine gastrique, citrus vinaigrette

Third Course

Dueling Goopy Butter Cakes: vanilla and chocolate hazelnut butter cakes, vanilla mascarpone cream, berry coulis

Hot Chocolate Almond Toffee Brownie: vanilla bean ice cream, toffee-chocolate candy, sea salt

Carmel & Sea Salt Crème Brulee: seasonal berries