

RESTAURANT WEEK

Price fixe \$45



COCKTAIL *\$16*

MY KITCHEN MAN

tres generaciones plata, proof and wood 'the funk,' cream sherry, mayo-washed scotch, collard greens shrub, olive brine, up

APPETIZER *choice of...*

OYSTERS ON THE HALF SHELL

east coast oysters, pickled red chili & cucumber mignonette

SAVANNAH SHE CRAB SOUP

green tomato & crab salad, sherry

PIMENTO & WILD MUSHROOM FLAT BREAD

balsamic caramelized onions, sun dried tomatoes, roasted garlic, vegan pimento cheese

SOUTHERN CAESAR SALAD

romaine, buttermilk caesar dressing, parmigiano, cornbread croutons

ENTREE *choice of...*

BRONZED SALMON

maple-tabasco glaze, hoppin john with bacon, crabmeat & smoked tomatoes, benne seed broccolini

SHRIMP CREOLE

rustic tomato creole, caramelized onion carolina gold rice, pickled okra

SOUTHERN GRILLED CHICKEN

marsh hen mills speckled grits, andouille gravy, stewed kale & bacon

GIRE GRILLED CAULIFLOWER STEAK

pesto, king oyster mushrooms, cashews, farro, coconut curry sauce

DESSERT *choice of...*

WARM PEANUT BUTTER CHOCOLATE BROWNIE

vanilla ice cream, nutella sauce

SOUTHERN PECAN PIE

salted caramel sauce, fresh whipped cream