

FIA RESTAURANT WEEK MENU

\$40.00

FIRST COURSE

Dressed In Pink Deviled Eggs

Dill, sweet pickle, crispy shallots

Wood Fired Grilled Oysters

Sweet peppers, cornbread stuffing, pickled shallots

Warm Black Eyed Pea Dip

Sweet peppers, onions, cilantro, tostones

Fia Cheesesteak Empanadas

Certified Angus Beef shaved rib eye, wit' Good O Kola caramelized onion, sweet peepers, signature cheese fondue, salsa rosada

MAIN COURSE

Chicken & Waffles

Crispy airline chicken breast, funfetti tres leches waffle, maple cream line milk, caramel popcorn, jalapeño cotton candy

Grilled Branzino

Chayote purée, grilled asparagus, pineapple cilantro mojo

Braised Carribean Oxtails

Jimmy red grits, mizuna, plantain chips, soursop barbecue sauce

Vegan Hoppin John

Carolina gold rice, baby heirloom vegetables, black eyed peas, mushroom dashi

DESSERTS**Chocolate Bread Pudding****Deconstructed Coquito Cheesecake****SIGNATURE COCKTAILS \$15.00****MISS FIA**

Roku Gin, Passionfruit Honey, Fresh Lemon

PAPAYA PEACE

Jim Bean Black Bourbon, Papaya Puree, Fresh Lime, Fresh Mint

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