



RESTAURANT WEEK MENU

\$45 PER PERSON

WINTER SPICED OLD FASHIONED

Knob Creek, Allspice Dram, Orange, Old Fashioned Bitters, Sugar 14

BLOOD ORANGE MARGARITA

Hornitos, Blood Orange, Lime, Triple Sec, Sugar 14

CHARCOAL GRILL

{CHOICE OF ONE}

Shishito Peppers

Sea Salt, Lime

Spanish Octopus

Paprika Fingerling Potatoes, Chorizo

Grilled Wings

BBQ Spice Dry-Rub, Buttermilk Ranch

Veal Meatballs

Butterscotch Puree, Seared Celery, Gouda

Salmon Tartare

Bibb Lettuce Cup, Chili, Avocado, Shallot, Cucumber, Sesame

SMALL PLATE

{CHOICE OF ONE}

BBQ Smoked Ribs

Bourbon, Maple, Celeriac Slaw

Crawfish Mac & Cheese

Toasted Breadcrumbs

Hamachi Crudo

Blood Orange Vinaigrette, Pistachio, Jalapeno

Heirloom Beets

Yogurt, Candied Ginger, Mizuna

Country Ham + Arugula Salad

Warm Goat Cheese, Shaved Celery, Sherry Vinaigrette

ENTREE

{CHOICE OF ONE}

Shrimp & Grits

Bacon Vinaigrette, Scallions

Fried Chicken

Rosemary Honey, Sweet Potato

Braised Short Rib

Sweet Potato, Garlic Oil, Horseradish Gremolata

Roasted Salmon

Purple Cauliflower Puree, Roasted Cauliflower, Kumquats

Grilled Hanger Steak

Fingerling Potatoes, Shishito, Chimichurri, Balsamic

DESSERT

{CHOICE OF ONE}

Tuxedo Pot de Crème

White and Dark Chocolate Layered Pot de Crème

Bourbon Pineapple Upside Down Cake

Vanilla Bean Ice Cream, Strawberry Coulis

Two Scoops

Seasonal Selections of Ice Cream or Sorbet