



PLATED DINNER

Poultry:

- + Brined Airline Chicken, Boursin Mash Potatoes, Baby Carrots, Pan Gravy \$23
- + Buttermilk Fried Chicken, Creamy Polenta, Southern Succotash, Blueberry BBQ Drizzle \$22
- + Chicken Roulade, Pork Belly Cream Cheese, Dirty Rice, Cajun Hollandaise \$24

Beef:

- + Grilled Filet Mignon, Caramelized Onion Blue Cheese Au Gratin, Haricot Verts, Red Wine Demi \$45
- + N.Y. Strip, Truffle Parmesan Fingerling Potatoes, Grilled Asparagus, Hollandaise \$37
- + Braised Short Rib, Smoked Cheddar Grits, Oven Roasted Tomatoes, Fried Pearl Onions, Herb Oil \$35

Pork Options:

- + Grilled Pork Chop, Bourbon Apple Chutney, Braised Cabbage, Whipped Mash, Dijon Cream \$24
- + Pork Tenderloin, Parmesan Fingerling Potatoes, Crispy Brussels, Wild Mushroom Demi \$24

Seafood:

- + Sweet BBQ Tuna, Sticky Jasmine Rice, Pineapple Jalapeno Salsa, Baby Boc Choy \$28
- + Shrimp and Grits, Peppers, Onions, Tasso Gravy \$25
- + Seared Salmon, Smoked Cheddar Grits, Grilled broccoli. Red Pepper Cream \$27
- + Grilled Swordfish, Boursin Whip Mash, Wilted Arugula Tomato Jam \$26

Vegetarian Option:

- + Pasta Primavera, Cavatappi, Roast Tomatoes, Zucchini, Peppers, Onions, Roast Garlic Cream \$18