



RESTAURANT week

3 courses for \$25

APPETIZER

FRIED GREEN TOMATOES

just like the classic 1991 film, but in lieu of a macabre twist ending, we finish with a sriracha aioli.

APPETIZER

MUSSELS

in a roasted red-pepper and andouille cream sauce.

MAIN COURSE

RACK OF WILD BOAR

domestic pig doesn't always taste like danger so we fire roast this boar then cover it with a port and cherry reduction, and serve it up with a roasted parsnip puree.

MAIN COURSE

SURF & TURF

a cast-iron seared steak from our wood-fired oven served with jumbo shrimp, a chimichurri sauce and cheese grit cake .

DESSERT

STICKY TOFFEE PUDDING \$4

a warm toffee bread pudding for fans of hardy desserts.

DESSERT

CHOCOLATE LOVIN' SPOON CAKE \$5

a cake with layers of rich chocolate throughout.