

Restaurant Week Menu

First

Please choose one

Bowl of Soup Du Jour
House made with fresh ingredients

Fried Green Tomatoes
Black eyed pea salad, smoked tomato mayo, and crisp VA country ham bits

Summer Salad
Baby arugula, radish, roasted corn, peaches, Goat Lady Dairy chevre, pecan-cornbread crumbles, and honey-citrus vinaigrette

Mountain Salad
Baby artisan greens, grape tomatoes, marinated mushrooms, and julienne carrot.
Served with your choice of dressing.

Charles Smith Kung Fu Girl Riesling; Washington

Second

Please choose one

Flat Iron
Ancho-molasses marinated and grilled, corn-green bean succotash,
charred Vidalia onion rings, and chimichurri

Greg Norman Red Blend; California

Gulf Grouper
Corn flour dusted and pan fried, grilled zucchini, sweet corn sauce, charred red pepper-EVOO emulsion,
and crispy VA country ham

Expressions Rose'; Portugal

Shrimp & Grits
Real stoneground grits with smoked gouda in a tasso ham gravy

Eufhoria White Blend; Washinton

Hickory Smoked & Roasted ½ Chicken
“Stir fried” Lacinato kale with Vidalia onion, bourbon-peach gravy, and pecan-cornbread crumbles

Yellow tail Shiraz; Australia

Third

Please choose one

Bread Pudding
Peanut Butter Pie

\$35/ per person

\$45 w/wine pairing

Please, no substitutions