

## Restaurant Week April 15<sup>th</sup>-April 29<sup>th</sup>

### First Course

**Soup Du Jour-** chef's creation

**Harvest Stew-** slow braised brisket, caramelized vidalia onions, farro, sweet peas

**Caesar Salad-** warm corn bread, local organic romaine leaf, shredded pecorino romano, house made dressing

**Winter Green Salad-** local organic greens, crumbled blue cheese, dried cranberries, shaved red onions, cherry tomatoes, roasted walnuts, lemon pepper dressing,  
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### Second Course

**Bourbon Sliders-** grilled pork belly, smoked bourbon glaze, brioche slider rolls,  
apple slaw

**Brie Baked Oysters (limited availability)-** triple cream cheese, shaved prosciutto, balsamic glaze, crumbled rye

**Mussels-** P.E.I. mussels, coconut lime broth, red curry sauce, scallions, baguette

**Korean Short Rib-** sweet chili braised short rib, curry cucumber udon noodle salad

**Scallops (limited availability)-** pan seared day boat scallops, sweet pickled onions, toasted pine nuts, baby arugula, grapefruit beurre blanc

### Third Course

**Single Crab Cake-** saffron wild rice pilaf, winter squash puree, roasted garlic, broccolini, sun dried tomatoes

**½ Rack of Lamb-** creamy mascarpone grits, sun dried tomatoes,  
caramelized fennel,  
blackberry & mint gastrique

**The Standard-** chef's custom burger blend, aged white cheddar, organic  
greens, tomato, red onion marmalade, brie butter, sweet buttermilk kaiser  
roll

**Grilled Salmon-** bourbon molasses sweet potatoes, bacon, green beans,  
roasted carrots, drunken fruit & pecan crumble

**Pan Seared Duck Breast-** cauliflower, parsnip, brussel sprout & braised leek  
hash, honey roasted walnuts, arugula, red wine demi glaze

**Grilled Pork Chop-** frenched pork chop, cauliflower mash, green beans,  
mustardy red pepper aioli