



**fall restaurant week**  
sunday, october 28

**first**

**mixed green salad** organic greens / cucumber / pickled onion / grape tomato / candied pecans / bourbon pickled blueberries / buttermilk, yogurt and herb dressing (GF, V, VG\*)

**pumpkin soup** pepita garnish (GF, V, VG)

**second**

**pan seared mako** (capt. kerry of the sea born) / smoked vidalia jam / benne seed / fried green tomatoes / pimento cheese grits / bacon sautéed organic tatsoi

**braised pork shank** (leidy's harleysville, pa) / whole grain mustard and bourbon jus / red wine pickled onion / roasted garlic and parmesan mashed potato / heirloom carrot, green bean, mushroom, fennel, cauliflower, vidalia, organic bok choy (GF)

**country fried monkfish** garlic and caper roasted tomato puree / roasted garlic and parmesan mashed potatoes / balsamic roasted brussels and onions

**third**

**pumpkin whoopie pies** coconut whipped cream / toasted coconut (GF, Dairy Free / \*contains eggs)

**fudge cake** chocolate ganache / whipped cream / berry garnish

**add**

**wine flight.** . . ask your server for details

*three courses for \$30 / please, no substitutions*



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