



fall restaurant week

tuesday, october 23

first

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

hot and sour coconut soup pepita garnish (GF, V, VG)

second

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

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, cauliflower, vidalia, organic bok choy (quindocqua farms, marion station, md) (GF)

pan seared chesapeake bay blue catfish coconut ginger puree / pork fried rice / green beans, onion, organic eggplant, shishito peppers

grilled monkfish yuzu, chili and coconut glaze / lobster mashed potatoes / sautéed brussels, onions, heirloom carrots, green beans, celery, cauliflower, organic tatsoi (GF)

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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