



First Course

Crispy Salt & Pepper Calamari
orange zest, fresno chilies, spicy mayo

Pimento Cheese Grit Fritters
5-pepper jam

White Truffle Deviled Eggs
shaved radish, baby arugula, smoked paprika

Classic Caesar Salad

Buttermilk Iceberg Wedge
danish blue cheese, pickled red onions, tomato, warm bacon

Second Course

Grilled Flat Iron Steak
mushrooms, sauce robert, choice of side

Bourbon Molasses Glazed Pork Chop
sweet potato mashed, grilled asparagus

Duo of Tenderloin Medallions
choose from: au poivre, crabmeat oscar, bacon blue cheese, and choice of side

Seared North Georgia Trout
crimini mushrooms, fava beans and caramelized shallot ragu, blistered spring onion vinaigrette

Crispy Chicken Schnitzel
warm potato salad, arugula, lemon-caper butter sauce

Dessert Course

Crème Brulee
Southern Carrot Cake
Key Lime Pie

\$35 per person plus tax plus gratuity

No substitutions or sharing please.