



Common Quarter

\$25 DINNER MENU

First Course - Appetizer Selection

- She-Crab Toast - crab roe, micro celery
- Roasted Beets and Apple Salad - Greek yogurt, rye granola, watercress horseradish-leek vinaigrette
- Spicy Lamb Meatballs - soft polenta, tomato sauce, ricotta, mint

Second Course - Entree Selection

- Springer Mountain Chicken Schnitzel - whipped potatoes, braised red cabbage, creamy house mustard
- Braised Pork Shoulder - celery root puree, apple-celery salad, hazelnuts, red eye jus
- Grilled Ribeye Sandwich - caramelized onions, truffled "Wiz," mushrooms, fries

Third Course - Dessert Selection

- Peanut Butter Pie - chocolate ganache, toasted peanuts, whipped cream
- Carolina Plantation Rice Pudding - apple, cranberry, thyme, bourbon creme anglaise

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