



RESTAURANT WEEK MENU

LUNCH

\$15

MAIN

Seared Sunburst Trout

Farro, Grilled Shallots, Roasted Turnips, Lemon, Pumpkin Seed Vinaigrette

~OR~

Miso Glazed Japanese Sweet Potato

Carrot-Hoisin Sauce, Heirloom Carrot and Benne Salad, Charred Endive

WITH CHOICE OF SIDE

Golden Lentil Soup with Sumac Yogurt, Pickled Hazelnuts

~OR~

Salad of Hearty Greens and Pickled Citrus, Satsuma-Benne Vinaigrette

DESSERT

Griddled Rosemary Pound Cake with Cider Soaked Figs

~OR~

Chocolate-Hazelnut Elegante



RESTAURANT WEEK MENU

DINNER \$30

FIRST COURSE

CHICKEN MEATBALLS

Pencil Cob Grits, Garlic Confit, Swiss Chard

~OR~

CORNMEAL FRIED OYSTER SALAD

Winter Greens, Crispy Leeks, Pickled Chard, Tasso Vinaigrette

~OR~

MISO GLAZED JAPANESE SWEET POTATO

Carrot-Hoisin Sauce, Heirloom Carrot and Benne Salad, Charred Endive

SECOND COURSE

HERITAGE PORK CREPINETTE

Salt and Vinegar Chicharone, Sweet and Sour Collard Greens, Hoppin' John Cake

~OR~

SAVOY CABBAGE AND FLAGEOLET BEANS

Turnips and Apples, Chili Braised Tuscan Kale, Curried Bliss Pumpkin
Green Romesco

~OR~

COPE'S CORN CRUSTED SUNBURST TROUT

Gaining Ground Root Vegetable Hash, Sumac-Celery Slaw, Leek Soubise

DESSERT

CRANBERRY-APPLE CROSTATA

Buckwheat Brittle, Honey Ice Cream

~OR~

MOCHA CAFÉ AU LAIT

Almond-Cocoa Nib Macaroon, Candied Lemon,

~OR~

THREE GRACES CHEESE PLATE

Castanets and *Blanche* with Dried Fruit Mostarda,
Chapata Toast