

Restaurant Week

LUNCH

First Course

Tomato Gazpacho

cucumber avocado, shrimp ceviche

Sweet Potato Tater Tots

bbq pulled pork, lime crème

Watermelon Salad

pickled rind, goat cheese, picked arugula, fig balsamic

Second Course

Lobster Burger

lemon tarragon aioli, old bay frits

Grilled Trout

black eye pea & fine herb salad, lemon vinaigrette, avocado puree

Steak & Frits

carrot frits, potato crackling, salsa verde

Summer Tomato Risotto

blissed tomatoes, arugula, zucchini, buratta cheese

Dessert Course

Peach Cobbler Bread Pudding

bourbon spiced crème anglaise

Strawberry Shortcake

grilled strawberries, citrus mascarpone

White Chocolate Panna Cotta

champagne sorbet, prosecco raspberries

\$20.12 per person

Restaurant Week
DINNER

First Course

Watermelon Burrata Salad
pickled rind, goat cheese, picked arugula, fig balsamic

Jumbo Lump Crab Cocktail
charred corn salsa, avocado butter

Tomato Gazpacho
cucumber avocado, shrimp ceviche

Second Course

Roasted Salmon
melted leeks, tomato escabeche, saffron vinaigrette

Meyer NY Strip Steak
blue cheese bacon tater tots, spinach candied shallots

Summer Tomato Risotto
blissed tomatoes, arugula, zucchini, buratta cheese

Grilled Trout
black eye pea & fine herb salad, lemon vinaigrette, avocado puree

Dessert Course

Peach Cobbler Bread Pudding
bourbon spiced crème anglaise

Strawberry Shortcake
grilled strawberries, citrus mascarpone

White Chocolate Panna Cotta
champagne sorbet, prosecco raspberries

\$35.12 per person