



Restaurant Week

20.12

One

House Salad

with creamy mustard dressing

Caesar Salad

with housemade croutons & shaved parmesan

Soup of the Day

Two

Plum Pork

marinated tenderloin medallions finished with a savory plum sauce, over mashed potatoes with green beans

Coconut Curry Salmon

Atlantic salmon with coconut curry sauce, creamy risotto, spinach & asparagus

Pasta of the Day

with Ashley Farms chicken breast

Charcrusted Sirloin Steak

over mashed potatoes with green beans

Fresh Trout

over pepper jack grits, with three pepper olive relish & Swiss chard

Catch of the Day

Oven Roasted Ashley Farms Chicken

bone-in chicken breast, mashed potatoes, green beans & savory chicken jus

Green Plate

feta-leek-potato cakes, sautéed Swiss chard, roasted tomatoes, & grilled artichoke heart,
with rosemary beurre blanc

Garlic Poached Sea Scallops

baked into parmesan cream, served with housemade chips & sautéed asparagus

Three

Fruit Tart

Cheesecake

Key Lime Pie

Chocolate