



## Restaurant Week August 2017

**\$35 per person**

### First Course Choice of:

Local Watermelon & Green Tomato Gazpacho {gf}  
*lime juice, cucumber, cilantro, mint*

Citrus Marinated Grilled Calamari {gf}  
*heirloom tomato & charred corn salad, citrus herb vinaigrette*

### Entrée Choice of:

Seared Carolina Mountain Trout & SC Wreckfish Croquette {gf}  
*rice grit, field pea & heirloom tomato pirlau, pole beans,  
charred tomato basil butter*

Grilled SC Quail & Housemade Andouille {gf}  
*local corn soufflé, local okra & peppers, peach jam, smoked poblano jus*

### Dessert:

Sticky Toffee Bread Pudding  
*praline mousse, toffee crunch*

Please, no substitutions or splitting. We apologize for any inconvenience.