



Restaurant Week January 2019

\$35 per person

First Course Choice of:

Local Winter Squash Bisque -gs
brown butter hazelnuts, saba, sage

BBQ Spiced Beef Belly -gs
crispy corn cake, Lexington-Q, purple cabbage slaw

Entrée Choice of:

Seared NC Trout & Low Country Shrimp Fritter -gs
*rice grit pirlau, local field peas, roasted peppers,
green tomato relish, charred lemon & scallion butter*

Grilled Pork Tenderloin & Crispy Pork Shoulder -gs
*root vegetable hash, grilled kale, apple-ginger gastrique,
brandied apple jus*

Dessert Choice of:

Toasted Pistachio Cake
tart cherry ice cream, candied pistachios, vanilla anglaise

Flourless Chocolate Torte -gs
caramel cremeaux, chocolate covered toffee, chocolate sauce

Please, no substitutions or splitting.
We apologize for any inconvenience.
Menu subject to change based on availability