



Jan 15-28 | \$25 Per Guest Served Family-Style | Minimum 2 Guests Must Be Ordered By Entire Table

STARTERS

DEVILED EGGS ##
Pickled Green Tomato

FRIED GREEN TOMATO SALAD ##
Arugula, Feta Cheese, Buttermilk Dressing

MAINS

CHICKEN & WAFFLES

Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego

SHRIMP'N'GRITS

Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil

SIDES

CITRUS, BLUE CHEESE & SPICY PEANUTS 🗖 🎤

<u>OR</u>

COLLARDS, KIMCHI & COUNTRY HAM 🖋

DESSERT

PECAN STICKY BUNS

Deliciousness









RESTAURANT WEEK | LUNCH

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STARTERS

SMOKED CHICKEN WINGS

Spice Rub, Celery Slaw, Alabama White BBQ Sauce

FRIED GREEN TOMATO SALAD 🕬

Arugula, Feta Cheese, Buttermilk Dressing

MAINS

CHICKEN & WAFFLES

Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego

SHRIMP'N'GRITS 🖋

Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil

SIDES

COLLARDS, KIMCHI & COUNTRY HAM 🧨

<u>OR</u>

OLD BAY MAC'N'CHEESE

DESSERT

CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream, Flowers

HUMMINGBIRD CAKE TRUFFLES











RESTAURANT WEEK | SUPPER

Jan 15-28 | \$55 Per Guest Served Family-Style | Must Be Ordered By Entire Table Minimum 2 Guests

STARTERS

DEVILED EGGS 🗖 🎤

Pickled Green Tomato

SMOKED CHICKEN WINGS

Spice Rub, Celery Slaw, Alabama White BBQ Sauce

FRIED GREEN TOMATO SALAD

Arugula, Feta Cheese, Buttermilk Dressing

WEISENBERGER MILLS CORNBREAD CAKES

Sorghum Butter, Seasonal Jam

MAINS

CHICKEN & WAFFLES

Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego

SHRIMP'N'GRITS

Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil

SMOKED & SLICED RIBEYE*

SIDES Choose Two From Main Menu

DESSERT

CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream, Flowers

HUMMINGBIRD CAKE TRUFFLES





