

Happy Valentine's Day

\$40 per person for three courses

starters

Crab & Avocado Salad [g]

Romaine, tomatoes, Granny Smith apples, sauce Louis

Arugula, Pear & Marinated Beet Salad [v, g]

goat cheese, avocado, candied pecans, horseradish cream

BBQ Pork Belly

jalapeño fritters, Brussels sprout slaw, fried shallots

Crispy Grits Cake with House-Smoked Salmon

avocado, Edwards bacon, dill creme fraiche

Flash-Fried Calamari

shaved parmesan, marinara dipping sauce

Spaghetti with Crabmeat [also available as an entree]

Surryano ham, jalapeños, caramelized onions, parmesan

Seafood Stew [g]

crab, shrimp, rockfish, potatoes, onions, cream

entrees

Lasagna [v]

zucchini, roasted red & green peppers, spinach, tomato concasse, ricotta

Meatloaf

garlic mashed potatoes, glazed carrots, broccoli, onion gravy

Shrimp & Grits [g]

Byrd Mill cheddar grits, Sausage Craft chorizo, braised greens

Grilled New York Strip*

horseradish butter, garlic mashed potatoes, asparagus

Chicken & Dumplings

mashed potatoes, ham-braised green beans

Pan-Roasted Rockfish [g]

creamy corn chowder, kale, grilled shrimp garnish

Grilled Corned Beef "Steak" [g]

red cabbage with Granny Smith apples, asparagus, garlic mashed potatoes

desserts

Crème Brûlée [g]

Flourless Chocolate Torte

Chocolate Peanut Butter Pie

Strawberry Tres Leches Cake



legend: [v]: vegetarian, [g]: gluten-free,
*: cooked to order

Please ask about additional gluten-free or vegetarian options, and inform your server of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.