

# *Restaurant Week Menu*

## *July 28<sup>th</sup> - August 27<sup>th</sup>*

### *First*

*Please choose one*

Bowl of Soup Du Jour  
*House made with fresh ingredients*

Fried Green Tomatoes  
*Black eyed pea salad, smoked tomato mayo, and crisp VA country ham bits*

Summer Salad  
*Baby arugula, radish, roasted corn, peaches, Goat Lady Dairy chevre, pecan-cornbread crumbles, and honey-citrus vinaigrette*

Mountain Salad  
*Baby artisan greens, grape tomatoes, marinated mushrooms, and julienne carrot.  
Served with your choice of dressing.*

*Charles Smith Kung Fu Girl Riesling; Washington*

### *Second*

*Please choose one*

Flat Iron  
*Ancho-molasses marinated and grilled, corn-green bean succotash, charred Vidalia onion rings, and chimichurri*

*Greg Norman Red Blend; California*

Gulf Grouper  
*Corn flour dusted and pan fried, grilled zucchini, sweet corn sauce, charred red pepper-EVOO emulsion, and crispy VA country ham*  
*Expressions Rose'; Portugal*

Shrimp & Grits  
*Real stoneground grits with smoked gouda in a tasso ham gravy*  
*Eufloria White Blend; Washinton*

Hickory Smoked & Roasted ½ Chicken  
*"Stir fried" Lacinato kale with Vidalia onion, bourbon-peach gravy, and pecan-cornbread crumbles*  
*Yellow tail Shiraz; Australia*

### *Third*

*Please choose one*

Bread Pudding

Peanut Butter Pie

\$35/ per person

\$45 w/wine pairing

**Please, no substitutions**