



RESTAURANT WEEK 2016
DINNER MENU
3 COURSES \$30

1

SOUP OF THE DAY

ORGANIC GREENS AND ARUGULA SALAD
Spanish Sherry Vinaigrette

FRIED CALAMARI
Chili – Lime Remoulade

BONE MARROW FLAN

2

BRAISED BISON SHORT RIBS
Corn Pudding, Mushroom Ragu, Pistachio Dust

CREOLE SHRIMP AND GRITS
House Made Andouille Sausage, Sauteed Shrimp, Onions, Peppers, Roasted Tomatoes, Creole Cream

FRIED CHICKEN
1/2 Buttermilk Fried Chicken, Garlic Mash, Collards, Fried Cornbread

Wild Mushroom Risotto *(vegetarian)*

3

SOUTHERN CUSTARD COCONUT CAKE

HANDCRAFTED ICE CREAM

