

Course 1 (choice of)

-Farmer’s Salad : baked apples, red currants, baby kale, cornbread croutons, squash vinaigrette

                Or

-Chestnut Potato Soup : smoked potato, dill crème, chestnut crumble (GF)

Course 2 (choice of)

-Fried Chicken Thigh : bacon & turnip hash, turnip greens, hot honey crème fraiche

                Or

-Shrimp & Grits : N.C. Greentail shrimp, tasso ham butter sauce, byrd mills grits (GF)

Course 3 (choice of)

-Dark Chocolate Pudding : bourbon caramel, sea salt (GF)

                Or

-Mascarpone Cheesecake : rye crust, oat whipped cream, apple & golden raisin conserva

Price will be $30+tax and will be served anytime our dinner menu is being served.