

# DINNER

## 2021 RESTAURANT WEEK

DINE-IN ONLY | 45 PER PERSON  
Does not include drink, tax, or gratuity

### FIRST choose one:



**Tuscan Kale Caesar** chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette gf option

**Chicken & Sausage Gumbo** bay rice

### SECOND choose one:



**Filet\*** gf 7 oz, roasted red potato hash, cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce

**Fried Catfish** gf cornmeal-crusted, hot pepper butter sauce, southern collard greens, mashed potatoes

### THIRD choose one:



**Banana Cake** milk chocolate frosting, caramel sauce, peanut butter ice cream

**Vanilla Bean Cheesecake** shortbread crust, mixed berry compote, honey comb

# GRAM & DUN

gf gluten free    gf option - must request gluten free

v vegetarian

\*\*These items may be served raw or under cooked.

\*Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.

**Thomas Pelkey**, Regional Chef

**Darius McCool**, Sous Chef

**Samantha Butler**, Pastry Chef

**Stephen Molloy**, General Manager

**Jeff Thrall**, Regional Director

**Chase Wiedenmeyer**, Bar Manager