



# LUNCH




## 2021 RESTAURANT WEEK

DINE-IN ONLY | 35 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  option
- Chicken & Sausage Gumbo** bay rice

### SECOND choose one:

-  **Achiote Chicken** pickled cabbage, chipotle aioli, mango salsa 
- Shrimp & Grits\*** blackened, jalapeño avocado gravy 

### 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

 gluten free  option - must request gluten free

 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