



January 12 – 21, 2018

Dine Downtown Menu = \$35

CHOICE OF STARTER:

Wedge Salad

ICEBERG WEDGE, APPLE WOOD BACON, BUTTERMILK RANCH, BLUE CHEESE, TOMATO, CUCUMBER

Fried Brussels- sprouts (vegan)

TOSSED WITH CITRUS- HERB VINAIGRETE, SESAME & CHILI SPICED ALMONDS

Soup of the Day

CUP OF SOUP, SERVED W/ GRILLED GARLIC TOAST

CHOICE OF ENTREE:

Nashville Hot Chicken

DEEP FRIED LEGS & THIGHS, SEASONED W/ A BLEND OF CAYENNE, GARLIC, HERBS & SPICES, SERVED W/ SLICED WHITE BREAD, HOUSE MADE PICKLES

Chicken Fried Pork

TENDERIZED & BUTTERMILK FRIED PORK LOIN, CREAMY MUSHROOM GRITS, BRAISED GREEN CABBAGE, APPLE BUTTER ON THE SIDE

Brunswick Stew (vegan)

VEGAN CHICKEN & VEGA BEEF, SMOKED TOMATOES, CORN, LIMA BEANS, POTATOES, FRESH GARLIC & HERBS, SERVED W/ STEAMED WHITE RICE, CORNBREAD

CHOICE OF DESSERT:

Pecan Bread Pudding (vegan)

WARM CINNAMON- PECAN BREAD PUDDING, WHISKEY CARAMEL SAUCE, VEGAN WHIPPED CREAM, PECANS

Pineapple Upside- down Cake

SERVED WARM, BUTTERMILK ICE CREAM, HAZELNUT PRALINE

Sweet Potato Pie

BROWN SUGAR MARSHMALLOW GRATIN, BUTTERMILK ICE CREAM

Berry Cobbler

EOSEMARY LEMON ICE CREAM

Black Bottom Crème Brulee

HONEY BOURBON CHANTILLY, HUCKLEBERRY JAM