



CHARLESTON
RESTAURANT WEEK
 3 FOR \$35 | \$60 WITH WINE PAIRINGS

D
 DINNER

CHOOSE ONE STARTER

PAIRED WITH

- SOUP OF THE SEASON
 ask your server about today's offering *MacMurray Ranch Pinot Gris*
- KALE & BRUSSELS
 dried cranberries, apples, spiced pecans, gorgonzola, bacon maple balsamic vinaigrette *Benvolio Pinot Grigio*
- PIMENTO CHEESE & BACON JAM
 ritz crackers *MAN Chardonnay*
- LOBSTER BEIGNET
 maine lobster, lemon, scallion, ahi amarillo *Essay Chenin Blanc*
- ROASTED BRUSSELS SPROUTS
 smoked bacon, whole grain mustard, parmesan cream *MacMurray Ranch Pinot Gris*
- SMOKED CHICKEN WINGS
 dry rub, Alabama white bbq sauce *Essay Chenin Blanc*
- FRENCH ONION SOUP DIP
 gruyere, au jus, caramelized onions *Carmel Road Pinot Noir*

CHOOSE AN ENTRÉE

- CHICKEN POT PIE
 roasted chicken, celery, carrots, charred onions, english peas, fingerling potatoes, puff pastry *Sonoma Cutrer Chardonnay*
- LAMB GYRO FLATBREAD
 lamb sausage, herbed garlic butter, feta, sliced onion, tomato topped with taziki *Montes Pinot Noir*
- SHRIMP & GRITS
 anson mills grits, spanish chorizo, moroccan sauce, tomato jam *Grace Lane Riesling*
- CARNE ASADA STEAK SALAD
 romaine, sweet corn, cherry tomatoes, black beans, avocado, cotija cheese, chipotle lime dressing *Kaiken Malbec*
- PAN SEARED SCALLOP CARBONARA
 bucatini, shrimp, crispy pancetta, egg, garlic parmesan cream *MAN Chardonnay*
- SMOKED BEEF SHORT RIB
 korean bbq sauce *Storypoint Cabernet Sauvignon*

CHOOSE ONE DESSERT

- SALTED CARAMEL PANNA COTTA
 toasted peanuts, creamy caramel sauce, whip cream shaved chocolate *Warre's Otima 10 Year Tawny Port*
- FLOURLESS CHOCOLATE CAKE
 chocolate hazelnut mousse, fresh raspberries, mint *Goats Do Roam Rose*