



CHARLESTON
RESTAURANT WEEK
 3 FOR 35.00



RESTAURANT WEEK WINE SPECIALS

BENVOLIO PINOT GRIGIO, IT fresh delicate flavors of clean stone fruit and apple crisp	20
SONOMA-CUTRER CHARDONNAY, CA white peach, nectarine with a hint of butterscotch	30
MURPHY GOODE RED BLEND, CA ruby red color and round mouthfeel with raspberry and bing cherry notes.....	20
CARMEL ROAD PINOT NOIR, MONTEREY, CA cherry, rhubarb, pomegranate, brown spices	30
PRIMATERRA PROSECCO, VENETO, IT soft and creamy with bright delicate bubbles.....	20

CHOOSE ONE STARTER

SEASONAL SOUP

SMOKED WINGS alabama white sauce

LOBSTER BEIGNETS aji amarillo

HOUSE MEATBALL marinara, roasted garlic, toasted crostini

WINTER KALE & SPINACH SALAD

delicata squash, spiced almonds, granny smith apples, blue cheese, pomegranate vinaigrette

CHOOSE AN ENTREE

DUCK MEATLOAF pomme puree, foie gras, sour cherry demi

HOISIN BRAISED BEEF SHORT RIB polenta, charred broccoli, roasted baby carrots

SPICE RUBBED PORK TENDERLOIN apple bacon spaetzle, roasted brussels sprouts, whole grain mustard jus

COUNTRY FRIED SNAPPER sausage gravy, cheddar grits, heirloom cherry tomatoes

SHRIMP AND CHORIZO FLATBREAD shrimp, chorizo, mozz cheddar pickled fresno, roasted garlic

CHOOSE ONE DESSERT

CARAMEL APPLE TART puff pastry, vanilla ice cream

SALTED CARAMEL PANNA COTTA chocolate ganache, salted peanut, whipped cream