



# \$30 RESTAURANT WEEK MENU

## FIRST COURSE (choose 1)

### Famous Fried Green Tomatoes

*two panko-crusted fried green tomatoes, stone-ground goat cheese grits, red pepper coulis, fresh basil*

### Fried Pickles

*with buttermilk ranch dipping sauce*

### Crispy Brussels

*fried brussels sprouts, red pepper coulis, goat cheese*

## MAIN COURSE (choose 1)

### Tupelo Shrimp & Grits

*american white gulf shrimp, smoky chorizo, peperonata, creole sauce, stone-ground goat cheese grits, topped with scallions & griddled lemon*

### Honey Dusted Bone-In Fried Chicken

*half bird brined for 18 hours, sprinkled in our signature 'bee dust', choice of two sides*

### Bourbon-Peppercorn Glazed Meatloaf

*scratch-made blend of beef & chorizo, bourbon-peppercorn sauce, choice of two sides*

## DESSERT

### Heavenly Banana Pudding

*creamy vanilla pudding, bananas, vanilla wafers, whipped cream*