



RESTAURANT WEEK 2026

\$35 PICK TWO

ONE ENTREE

CHOICE OF APPETIZER OR DESSERT

HOUSE WINE - \$6 GLASS, \$25 BOTTLES

PIMENTO & PRETZELS

Soft Salted Pretzel Sticks served with our housemade pimento cheese with a side of Lusty Monk Mustard

CORBREAD SKILLET

Golden Sweet Cornbread baked in a cast iron skillet served hot with honey butter

TRUFFLE FRIES

Hand cut fries tossed with parmesan, fresh herbs and truffle oil, roasted garlic aioli for dipping

CLASSIC DEVILED EGGS

Silky, Southern-style deviled eggs brightened with local Lusty Monk mustard, topped with crisp candied bacon, and served with a drizzle of hot honey

ENTREE

CAROLINA FRIED CHICKEN PLATE

Two boneless buttermilk-fried chicken breasts served with pimento cheese grits and bacon-collard greens

Get it Nashville Hot if you like!

SHRIMP & GRITS

Sautéed shrimp and andouille sausage, tomatoes, Cajun cream sauce, and white cheddar grits

PAN ROASTED SALMON

Atlantic salmon topped with lemon-herb butter, served with herb roasted potatoes, mixed greens and dill cream

STEAK BURGER

Brisket & short rib burger, white cheddar, fried onions, bacon jam, shredded lettuce, signature sauce, and tomato on a toasted brioche bun

DESSERTS

LEMON CHESS PIE

A bright, silky lemon custard baked in flaky crust and finished with house-made whip, elderflower blueberries

CREME BRULEE

Classic vanilla creme brûlée with a crisp caramelized sugar crust

DEEP DISH BROWNIE

Warm triple-chocolate brownie with vanilla ice cream and salted caramel drizzle

FOR RESERVATION PLEASE USE OPEN TABLE OPEN MONDAY-THURSDAY 11:30-8
FRIDAY-SATURDAY 11:30-8:30