



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

TRUFFLE FRIES

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

CORNBREAD SKILLET

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

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!

PAN ROASTED SALMON

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

SHRIMP & GRITS

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

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