

ARW 2026

3 courses // 40 dollars // 10 split menu fee

COURSE ONE choose one

CRISPY BRUSSELS SPROUTS three graces dairy feta, pickled carrots, steens cane syrup (V, G)

BUTTERNUT SQUASH SOUP scallion-pepita relish, paprika oil (V, G)

CHOPPED ROMAINE SALAD pickled apple, radish, corn nuts, goat cheese buttermilk dressing (V, G)

CRAB CAKES papaya salad, coconut aioli, sweet potato chips

CHICKEN & VEGETABLE SPRING ROLLS sweet potato puree, yuzu-chili dipping sauce

COURSE TWO choose one

SHIITAKE MUSHROOMS whipped potatoes, pomegranate, crumbled tofu, chimichurri, scallions (V, G)

CORIANDER CRUSTED SALMON* orzo, green emulsion, squash kachumber

CONFIT DUCK LEG rutabaga puree, apple-pepper salad, mustard vinaigrette (G*)

CAROLINA BISON FLANK STEAK* local mashed potatoes, sauce diane, charred peppers (G*)

CHEERWINE BRAISED HNG FARM BEEF CHEEK cream cheese grits, crispy onions, pomegranate, watercress (G*)

COURSE THREE choose one

CHOCOLATE TORTE sweet cherries, candied peanuts (G)

STICKY APPLE CAKE ice cream

** some items may be subject to change**

V: Vegetarian G: Gluten-less G*: Gluten-less by request

*These items may be cooked to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.

