

# RESTAURANT WEEK MENU \$35

## Appetizer

### A. Wedge Salad

*iceberg lettuce, bacon, blue cheese, marinated tomato & onion, banana peppers, scallion, everything seasoning, ranch*

### B. Kale Caesar Salad

*kale, house caesar dressing, bacon, parmesan. brown butter bread crumbs*

## Entree

### A. Braised Beef Pasta

*braise prime chuck roast, pappardelle pasta, brown butter bread crumbs, red wine reduction, parmesan, burrata*

### A. Grilled Redfish & Grits

*grilled redfish filet, Dayspring Farms cheese grits, wilted kale, bacon, caramelized onion, fried okra, dill & caper cream sauce*

## Dessert

### A. Chocolate & Tahini Pot de Creme

*dark chocolate, orange whipped cream*

### B. Olive Oil Tres Leches Cake

*fluffy olive oil cake, three milk soak, cream cheese whip, lemon*

# RESTAURANT WEEK MENU \$24

## Appetizer

### A. Pigs in a Blanket

*connecuh sausage, puff pastry, maple mustard aioli. blackberry preserves*

### B. Deviled Eggs

*classic deviled eggs, bacon, pickled veggies, everything bagel seasoning*

## Entree

### A. Harlot Burger

*double ground chuck, short rib, and brisket patties, american cheese, Duke's, fancy mustard, red onion, pickles*

### A. Heirloom Tomato BLT

*local heirloom tomatoes, black pepper candied bacon, arugula, basil aioli, buttery toasted white bread*

## Dessert

### A. Chocolate & Tahini Pot de Creme

*dark chocolate, orange whipped cream*

### B. Olive Oil Tres Leches Cake

*fluffy olive oil cake, three milk soak, cream cheese whip, lemon*