

Chef's Weekly Features

July 16th - July 21st



Onion Pedals 10

served with spicy horseradish remoulade

Caprese Salad 14

sliced tomato, fresh mozzarella, basil, with balsamic drizzle
served over spinach

Chicken Tempura 21

served over pineapple fried rice, with broccoli, carrots, and onions

Cajun Shrimp Pasta 26

blackened shrimp, peppers and onions
tossed with fettuccini in a Cajun tomato cream sauce

Grilled Pork Chop 36

herb marinated Vande Rose Farms pork chop
served with grits and corn o Brien

Wine Features

Borgi ad est Friuli Pinot Grigio 9.00

2022 | Italy

edgy and focused, Asian pear and lemon verbena lights up, with a vibration of white flowers and wet stone, a hint of toffee on the finish gives it a sense of roundness

Booker Vineyard Harvey and Harriet Red Blend 11.50

2020 | Paso Robles

juicy and bright with fine, present tannins on a medium to full-bodied palate, nicely flattering and fruit forward