

Eat It & Like It Restaurant Week 2025

Starter

choice of one

Artisan Salad fresh herbs, hazelnuts, lardons, toasted croutons, dijon vinaigrette Local Fried Oysters spicy braised collard greens & pork belly Crispy Baby Artichoke wilted greens, lemon, pickled sweet shallots

Entree

choice of one

Diver Scallops asparagus, mushrooms, creamy Gruyère velouté, Savannah red rice
Short Rib Bourguignon Roquefort, roasted shallot risotto
Local Shrimp & Crab Gnocchi potato gnocchi, creamy parmesan sauce
Seared Salmon roasted carrot & cumin puree, blistered tomato, tarragon aioli

65 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.