

# WEEKLY SPECIALS

6.17 - 6.21

## APPETIZERS

### FRIED ARANCINI \$14

Crispy arborio rice balls stuffed with fresh mozzarella, served with house marinara.

### POO-YIE DIRTY FRIES \$14

Waffle fries with andouille sausage gravy and fried pork belly, with herbs, Parmesan, cheese curds, and pickled peppers.

## DESSERTS

### HOUSE-MADE CHEESECAKE \$9

Creamy New York-style cheesecake with a buttery graham cracker crust.

### STRAWBERRY SHORTCAKE \$9

House-made biscuit with macerated strawberries, vanilla ice cream, whipped cream, and powdered sugar.

### COCONUT RICE PUDDING DF GF \$9

Arborio rice pudding with peaches and coconut, with a touch of hot honey.

### KEY LIME MASON JAR AGF \$9

Key lime custard topped with whipped cream and a sprinkle of graham cracker crusting.

## MAIN DISHES

### 16OZ PORK CHOP PARMIGIANA \$42

Breaded 16oz bone-in pork chop with roasted tomatoes, house marinara, and melted fresh mozzarella.

### SURF & TURF RISOTTO GF \$38

Blackened shrimp and shaved ribeye with spinach and mushrooms, in a Barolo cream and truffle oil.

### PORK BELLY BISCUIT \$18

Grilled pork belly with braised collard greens, Swiss, Carolina Gold BBQ sauce, and cowboy candy (candied jalapeño) on a warm house-made biscuit.

### COFFEE-RUBBED FILET MIGNON GF \$38

Coffee-rubbed 5oz filet over smoked cheddar polenta with sriracha honey butter-glazed local mushrooms, carrots, ramps, and asparagus, with an orange bourbon demi-glace.

#### ADD PROTEIN TO ANY DISH

*Grilled or Blackened*

*Chicken +\$6 | Shrimp +\$10 | Salmon +\$13*

*Bacon +\$2.50 | Lobster +\$MKT*

*GF Pasta +\$2*

## SCHEDULE

HAPPY HOUR:

WEEKDAYS 4 - 6

WEEKENDS 2 - 4

FAMILY NIGHT MONDAY

TACO TUESDAY

LIVE MUSIC THURSDAY 5 - 8

BRUNCH 11 - 4

& BUCK-A-SHUCK SUNDAYS

GF GLUTEN FREE

AGF AVAILABLE GLUTEN FREE

DF DAIRY FREE

ADF AVAILABLE DAIRY FREE

V VEGATARIAN