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## RESTAURANT WEEK

*Selection of One from Each Course*

**\$45**

### FIRST COURSE

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#### BLUE CRAB FRITTERS

*local pepper jelly, pickled shaved vegetables*

#### SMOKED LOW COUNTRY GRAINS

*wood fired baby carrots, butter bean romesco*

#### PETIT CROQUE MADAME\*

*slow poach local egg, Father's country ham, field greens*

### SECOND COURSE

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#### MESQUITE GRILLED JOYCE FARMS PORK LOIN CHOP\*

*whipped cauliflower & fennel, blackberry vinegar*

#### PAN SEARED DIVER SCALLOPS\*

*green chili & fontina cheese grits, corn & tasso ham nage*

#### BRAISED CABBAGE ROLLS

*curried rice, spicy okra & 'end season' tomato pilou, crispy hominy*

### THIRD COURSE

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#### SOUTHERN PEACH MELBA

*slow roasted local peaches, raspberry preserves, candied pecans*

#### WARM CARMELIZED BANANA CUSTARD

*Valrhona chocolate ganache, toasted marshmallow, spiced butter cookie*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition*