



SPRING RESTAURANT WEEK

A Taste of Carolina BBQ

FIRST COURSE

JALAPEÑO CORN CAKES ^(NC)
pickled avocado salsa, pimento cheese

SMOKED SHE-CRAB SOUP ^(SC)
egg, chive, old bay

SECOND COURSE

“LEXINGTON STYLE” PULLED PORK SANDWICH ^(NC)
smoked shoulder, red slaw, hush puppies

BLACKENED TOFU & “CHEESY” GRITS ^{(SC) *V}
carolina gold bbq, tuckaway farm corn, brussels

SWEET POTATO & CHORIZO HASH ^(SC/NC)
boiled peanuts, sunny side egg, okra aioli

THIRD COURSE

PEACH SONKER ^(NC)
milk dip, caramel

GOLD RICE PUDDING ^(SC)
apricot compote, cinnamon

NC = North Carolina SC = South Carolina

**v = vegan*