

\$29

RESTAURANT WEEK

Valet Parking Available \$5

FIRST COURSE

(choose one)

Brussel Sprouts <sup>GF</sup>

garlic fondue | sherry gastrique

Fried Green Tomato <sup>GF</sup>

boursin cheese | chow chow

Pork Belly & Grits <sup>GF</sup>

stone ground grits | poached egg  
basil pistou | pecorino romano

SECOND COURSE

(choose one)

Boneless Pork Chop <sup>GF</sup>

papa weavers farm, madison va  
kale | crispy polenta  
habanero butter | chili oil

Tarragon Chili Chicken <sup>GF</sup>

rice pilaf | tarragon chili cream

Charred Salmon <sup>GF</sup>

bacon | apple | leeks  
red bliss potatoes | creole mustard butter  
meyer lemon gastrique

Center Cut Sirloin <sup>GF</sup>

seven hills, lynchburg va  
spicy shoestring potatoes | crispy swiss chard  
smoked jalapeño demi glace | caramelized onion

Beyond Meat Brat

braised red cabbage | fettucine  
grilled broccoli raab | creole mustard aioli

THIRD COURSE

(choose one)

Coffee Chocolate Torte <sup>GF</sup>

praline sauce | chantilly cream

Banana Fosters Bread Pudding

rum crème anglaise

