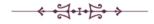


RESTAURANT WEEK 2018 JULY 23 - JULY 28 PRE FIXE MENU

THREE COURSE • 35 •

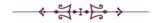
CHAPTER I

I. VFried Green Tomato Salad Arcadian Greens/Pickled Okra/ Buttermilk & Pimento Dressings



CHAPTER II (PLEASE SELECT ONE)

- T. *Center Cut Ribeye of Beef Creamed Fennel-Spinach Filled Brioche/ Richland Rum Onions/Parsnip Crisps
- II. * ^GPan Seared Red Snapper
 Mushroom-Herb Risotto/Heirloom Tomatoes/
 Fried Leaks



INDEX

I. Rhubarb Cobbler Strawberry Banana Sorbet/Meringue Chips



RESTAURANT WEEK HOURS MONDAY-SATURDAY DINNER• 5PM-10:30PM

PLEASE CALL 706-507-9909 FOR RESERVATIONS



VDENOTES A VEGETARIAN OPTION

G DENOTES A GLUTEN FREE OPTION

*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS,
POULTRY SEAFOOD, SHELLFISH OR EGGS MAY
INGREASE YOUR RISK OF FOODBORNE ILLNESS.

*+ 8% tax and 20% Gratuity

*This menu is not available for additional discounts

