



# Restaurant Week Lunch Menu

**\$20 - 2 COURSES**  
**served Tues-Fri 11am-4pm**

Choose one of the following

**Soup** - beefy french onion, smoked tomato bisque or Killer's chili

**Beet Salad** - arugula, pickled beets, walnuts, red onions, goat cheese, maple dijon vinaigrette

**Fried Oysters** - fried oysters, cajun remoulade

**Chicken Parm Meatballs** - fried provolone-stuffed chicken meatballs, tomato sauce

**Banana Pudding Cheesecake** - vanilla wafer crust, bananas brûlée

**Chocolate Tart** - coffee chocolate ganache, caramel, chocolate tart dough

**Restaurant Week Cocktail Special**

Choose a Main Course

*vegetarians may substitute the main course with our vegetarian burger served with a salad or our chickpea curry*

**Cassoulet**- chicken quarter, bacon, sausage, cannelloni bean stew

**Pastrami Sandwich** - house smoked pastrami on rye, pickles, dijon aioli served with fries

**Bistro Burger** - peppercorn crust burger, arugula, red onions, french pickles, brandy cream sauce served with fries

**Bolognese** - braised veal ragu, tagliatelle pasta

# Restaurant Week Brunch

**served Sat & Sun 11am-3pm**  
**\$15 - 2 courses**

FIRST COURSE (pick one)

**Breakfast Grits**  
cup of local stone ground grits with shredded smoked cheddar  
**Sticky Buns**  
pecan caramel topping

SECOND COURSE (pick one)

**Cereal Milk French Toast**  
cereal coated french toast served with fresh berries & cream

**Pork Belly Hash**  
potato veggie hash, pork belly, hot honey, bernaise

**Breakfast Melt**  
sourdough, fried egg, sharp cheddar, ham, served with home fries

**Smothered Chicken Biscuit**  
buttermilk biscuit, fried chicken, sausage gravy served with homefries

**\$10 COCKTAIL SPECIALS**

- FRENCH FRAMBOISE** - LOCAL BEACH VODKA, PINEAPPLE JUICE, RASPBERRY LIQUEUR
- LIMONCELLO MULE**- LIMONCELLO, HOUSEMADE GINGER BEER
- QUIET COAST** - GIN, LICOR 43, LEMON JUICE, SIMPLE SYRUP



# Restaurant Week Dinner Menu

**\$35 - 3 COURSES**  
**Served Tues-Fri all day, Saturday & Sunday 4-close**

Course 1

**Soup** - beefy french onion, smoked tomato bisque or Killer's chili

**Beet Salad** - arugula, pickled beets, walnuts, red onions, goat cheese, maple dijon vinaigrette

**Fried Oysters** - fried oysters, cajun remoulade

**Chicken Parm Meatballs** - fried provolone-stuffed chicken meatballs, tomato sauce

**Restaurant Week Cocktail Special**

Course 2

*vegetarians may substitute the main course with our vegetarian burger served with a salad or our chickpea curry*

**Cassoulet**- chicken quarter, bacon, sausage, cannelloni bean stew

**Pastrami Sandwich** - house smoked pastrami on rye, pickles, dijon aioli served with fries

**Bistro Burger** - peppercorn crust burger, arugula, red onions, french pickles, brandy cream sauce served with fries

**Bolognese** - braised veal ragu, tagliatelle pasta

**Surf & Turf** - Bistro steak and shrimp, cowboy butter, mashed potatoes and broccoli

Course 3

**Banana Pudding Cheesecake** - vanilla wafer crust, bananas brûlée

**Chocolate Tart** - coffee chocolate ganache, caramel, chocolate tart dough

**Restaurant Week Cocktail Special**

*Dine-in Only. Not valid with any other discounts, coupons, or offers. While supplies last. No substitutions.*  
*\*We use beef tallow in all our fryers and do not cook with seed oils*  
*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

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