



Restaurant Week Dinner Menu

*3 courses \$30*

1

She Crab Soup

Arugula Salad

wine poached pears, spiced pecans shaved fennel, blue cheese

2

Sorghum Glazed Ashley Farms Poulet Rouge Chicken  
Buttermilk Mash, French Beans

**Heritage Farm Grilled Pork Chop**

Wilted Arugula, Smoked Blue Cheese, Sweet Carolina BBQ Sauce  
Sweet Potato Mash, Brussels Sprouts with Bacon

Pan Fried Trigger Fish  
Sweet Potato Au-Gratin, Wilted Spinach, Buerre Blanc,  
Shaved North Carolina Prosciutto

3

Blackbird Dessert Sampler  
Southern Custard Coconut Cake, Chocolate Pudding Cake  
Triple Mocha Mousse Tort

Restaurant Week Wine Specials  
Alpatagua Chardonnay Casa Blanca, Chile \$18 (\$30)  
Entrada Cabernet Sauvignon Mendoza Argentina \$18 (\$26)

*no substitutions*