



Restaurant Week 2014  
January 21 to 27<sup>th</sup>

3 Courses - \$30

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**Appetizers**

**Spinach Salad**

Roasted beets, pecans, blue cheese, blood orange vinaigrette

**Pork Belly**

Cider braised Hickory Nut Gap pork belly, pumpkin ravioli, and apple cider reduction

**She-Crab Soup**

Silky and creamy crab soup with aged sherry

**Entrees**

**Pork Tenderloin**

Chorizo mornay, mashed redskin potatoes and collard greens

**Pan Roasted Scallops**

Butternut squash risotto and crispy asparagus

**Grilled Beef Shoulder Loin**

Fingerling potato-baby green bean saute, Lusty Monk-Brie Sauce

**Desserts**

Chocolate Crème Brûlée

Warm Apple Tart with Ultimate Ice Cream

Individual Lemon Meringue Pie in a Jar