



Restaurant Week Menu

March 15th – March 24th

Tuesday – Saturday

First Course

(Choice of One)

Shrimp & grits spring roll

Shrimp, creamy parmesan grits & tasso gravy, wrapped in a spring roll wrapper and fried, served with local lettuces and sherry vinaigrette with a comeback sauce

Pimento cheese fritter

Sharp cheddars and goat cheese, roasted pimentos, tomato jam

Esmeralda Salad

Artisan greens, radishes, cucumbers, heirloom grape tomatoes, carrots and spiced walnuts; served with cider vinaigrette

Main Course

(Choice of One)

Smoked Salmon Cake

Pickled cabbage, chive crème fraiche, balsamic reduction

Grilled Flat Iron Steak

Angus beef, cooked to your liking, herb-roasted fingerling potatoes, wilted spinach, blackberry demi

Farfalle Bolognese

Bowtie pasta cooked with our housemade Bolognese, topped with shaved pecorino

Dessert Course

(Choice of One)

Milk chocolate, peanut butter & banana crunch torte

Blackberry cheesecake

Assorted housemade truffles & candies

\$35 Per Person

Chef Keith is pairing a glass of wine with both the First & Main Course for an additional \$15 Per Person