RESTAURANT WEEK | SUPPER
Served Family-Style | Must Be Ordered By Entire Table
Minimum 2 Guests | $40 Per Guest

STARTERS
DEVILED EGGS
Green Tomato-Kimchi

WEISENBERGER MILLS SKILLET CORNBREAD
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions

SMOKED CHICKEN WINGS
Topped with White BBQ Sauce, Celery Slaw

FRIED GREEN TOMATOES
Arugula, Radishes, Buttermilk Dressing, Goat Cheese

MAINS
CRISPY LOCAL BLUE CATFISH
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon

FRIED CHICKEN & WAFFLES
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego

SPICE-RUBBED BBQ PORK RIBS
Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Pea

SIDES
COLLARDS, KIMCHI & COUNTRY HAM
MAC’N’CHEESE

DESSERTS
BUTTER PECAN COOKIES
Vanilla Whipped Cream

CHOCOLATE BOURBON PECAN PIE
Orange Whipped Cream

STARTERS
DEVILED EGGS
Green Tomato-Kimchi

WEISENBERGER MILLS SKILLET CORNBREAD
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions

SMOKED CHICKEN WINGS
Topped with White BBQ Sauce, Celery Slaw

FRIED GREEN TOMATOES
Arugula, Radishes, Buttermilk Dressing, Goat Cheese

MAINS
CRISPY LOCAL BLUE CATFISH
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon

FRIED CHICKEN & WAFFLES
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego

SPICE-RUBBED BBQ PORK RIBS
Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Pea

SIDES
COLLARDS, KIMCHI & COUNTRY HAM
MAC’N’CHEESE

DESSERTS
BUTTER PECAN COOKIES
Vanilla Whipped Cream

CHOCOLATE BOURBON PECAN PIE
Orange Whipped Cream