

Chef Beth LittleJohn Weekly Features

Available after 5:00 Thursday, June 28– Saturday, June 30

Appetizer

Watermelon Poblano Gazpacho 6.95

Crispy Calamari
Local spicy tomato sauce

Entrée

Meat and Three 16.95

Choice of Braised Chicken Thighs or crispy fried North Carolina Catfish
Choice of 3 Fresh Farmers Market vegetable:
Sliced heirloom tomato (v), country style green bean, field peas, collards, sweet
corn(v), squash and zucchini(v), fried okra(v), baked mac and cheese(v)

Farmers Market Vegetable Plate 9.95
Choice of 4 of the above vegetables

Hand Cut Certified Choice Beef*

12 oz NY Strip, Ribeye or 8 oz. Filet Mignon 27.95
Choice of side and Garden Salad or Sub Small Chopped Salad Add \$2.50

Dessert Features

Tripple Berry bundt cake 6.95
Cheerwine® Sherbet 6.95
Sticky Toffee Pudding 5.95
Flourless Chocolate Cake 6.95
Key Lime Pie 5.95
Cheese Cake of the day 5.95
Vanilla Ice Cream 5.95

Featured Wines

NEW Italian Valdinevola Chiarorosa Sparkling Rosata, Veneto \$6
Domaine Houchart Blanc Cotes de Provence France Clairette 2014 \$8/32
Domaine Houchart Rouge Cotes de Provence France 2015 \$8/32

CHECK OUT OUR SINGLE MALT SCOTCH CLUB

*These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical issues.