



**\$35/person**

## First Course

choice of:

### Bang Bang Brussels Sprouts

sweet and spicy sauce, sesame seeds

### Chopper Salad

mixed lettuce, cheddar, tomato, cucumber, bacon, ranch bread crumbs,  
crispy onions, choice of dressing

### OT Bruschetta

black eyed pea relish, pickled green tomato, sorghum mustard vinny, house focaccia, parm

## Second Course

choice of:

### Country Fried Steak

whipped potatoes, sautéed brussels sprouts, white gravy

### Creole Chicken Linguini

blackened chicken, creole parmesan cream sauce, grilled focaccia

### Spring Succotash

sweet corn, sugar-snap peas, pickled pea-green tomato relish,  
cherry tomato, carolina gold rice

## Third Course

choice of:

### Warm Banana Pudding

vanilla custard, fresh bananas, vanilla wafers, toasted meringue

### Cheesecake "on the rocks"

cream cheese mousse, blackberry compote, chocolate cookie crumble



**\$45/person**

### **First Course**

choice of:

**Bang Bang Brussels Sprouts**

sweet and spicy sauce, sesame seeds

**Heirloom Tomato Salad**

mixed lettuce, marinated heirloom tomato, cucumber, quinoa

**N'Awlins Shrimp Toast**

grilled focaccia, cajun shrimp, worchestershire-hot sauce butter

### **Second Course**

choice of:

**Rabbit Ragu**

braised rabbit, pappardelle, portabella, parmesan

**Salt & Pepper Flounder**

heirloom grits, pickled pea salad, heirloom tomato, lemon

**Picnic Chicken Platter**

fried half chicken, garlic green beans, hot pickled okra, pimento spread,  
seedy slaw, seedy sweet rolls

### **Third Course**

choice of:

**Warm Banana Pudding**

vanilla custard, fresh bananas, 'nilla wafers, toasted meringue

**Cheesecake "on the rocks"**

cream cheese mousse, blackberry compote, chocolate cookie crumble

# Old Town



**\$55/person**

## First Course

choice of:

### Bang Bang Brussels Sprouts

sweet and spicy sauce, sesame seeds

### Heirloom Tomato Salad

mixed lettuce, marinated heirloom tomato, cucumber, quinoa

### N'Awlins Shrimp Toast

grilled focaccia, cajun shrimp, worchestershire-hot sauce butter

### Ham & Collard Stew

smoked ham hock, braised collards, potato, carrot, black eyed pea, onion

## Second Course

choice of:

### Rabbit Ragu

braised rabbit, pappardelle, portabella, parmesan

### Steak & Fries

10oz. ny strip, herb verde, garlic parm fries

### Bone-In Pork Chop

bacon braised cabbage, spring onion chimichurri

## Third Course

choice of:

### Warm Banana Pudding

vanilla custard, fresh bananas, 'nilla wafers, toasted meringue

### Cheesecake "on the rocks"

cream cheese mousse, blackberry compote, chocolate cookie crumble

### Seasonal Fruit Crumble

oatmeal streusel, vanilla bean ice cream