



South City Kitchen Vinings

\$35 DINNER

First Course - Appetizer Selection

FRIED GREEN TOMATOES GOAT CHEESE, RED PEPPER COULIS

SHE-CRAB SOUP FRESH CREAM, SHERRY (GF)

GREEN SALAD LOCAL GROWN MUIR AND BUTTER LETTUCES, YOUNG KALE,
BENNE SEED VINAIGRETTE, PECORINO ROMANO (GF)

Second Course - Entree Selection

SPRINGER MOUNTAIN FARMS FRIED CHICKEN COLLARD GREENS,
MASHED RED BLISS POTATOES, HONEY-THYME JUS (MGF)

SHRIMP & GEECHIE BOY GRITS OUR TASSO HAM,
SMOKED TOMATO-POBLANO GRAVY (GF)

SMOKY GRILLED PORK CHOP* CREAMED KALE, CRISPED FINGERLING POTATOES,
FRIED SHALLOTS, BEER MUSTARD

Third Course - Dessert Selection

BRULEED BANANA PUDDING BANANA BREAD, SWEET CREAM, LANG DU CHAT (MGF)

PEANUT BUTTER CHOCOLATE PIE OREO CRUST, CHOCOLATE SILK, PEANUT BUTTER,
CONCORD GRAPE, PEANUT CROQUANT & TOASTED MARSHMALLOW

ICE CREAM OR SORBET PLEASE ASK YOUR SERVER FOR TODAY'S SELECTIONS

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