



Cobb Restaurant Week

Join us for Cobb Restaurant Week!
\$35 per person, plus tax and gratuity
No Substitutions Menu subject to change
Menu offered September 12-19

First Course

ROASTED BEET "CARPACCIO"

watercress, burnt honey, brown butter pistachio, goat's cheese, citrus aioli

CRISPY OYSTER SLIDER

brioche bun, green tomato chow chow, citrus aioli

MOLE BRAISED PORK CHEEK

stewed hominy, queso cotija, pickled radish

Second Course

SHRIMP & GRITS

roasted butternut squash grits, pancetta lardon, apple-sage brown butter

PORCINI RUBBED FLAT IRON STEAK

roasted fall mushroom ragout, buttery turnips, crispy leeks

SWEET TEA BRINED SPRINGER MOUNTAIN CHICKEN

carolina gold rice, sea island red pea hoppin john

Third Course

APPLE BREAD PUDDING

creme anglaise, rum raisin ice cream

CHOCOLATE CHURRO BITES

chantilly, toffee sauce

TRES LECHEs

mixed berries, whipped cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF: This symbol indicates a menu item that is prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance.