



Restaurant Week Dinner Friday August 18th

Choose one from each category \$33.18

Starters:

Shrimp & Asparagus Bisque

Creamy bisque topped with chopped asparagus & shrimp

Buffalo Cauliflower

Crispy roasted cauliflower, toasted pumpkin seeds, spicy buffalo drizzle, finished with whipped ranch blue cheese dollop

Grilled Beet Caesar salad

Golden beets marinated in fresh rosemary & olive oil char grilled, grilled and chopped romaine hearts, grated parmesan, pistachio Caesar dressing, and crispy pita chips

Korean Shrimp Po' Boy

Crispy fried shrimp, quick pickled cabbage, sesame mayo, and Korean hot paste on a mini sub roll

Entrées:

Chuck ChimiChanga

Ridiculously tender chuck pot roast mixed with peppers, onions, and pepper jack cheese inside a crispy burrito and topped with El Salvadorian cabbage, sour cream, & cilantro

Jumbo Lump Crab Cake

Jumbo lump crab cake broiled, crabby mustard sauce, old bay bistro chips, and our signature broccoli salad

Smoked Alabama Chicken Legs

Slow smoked chicken leg quarters dipped into Alabama's white BBQ sauce, pork belly & beans, and sweet corn pancakes

Mushroom "Scrapple" Plate

Vegetarian parmesan mushroom scrapple, warm carrot edamame salad, crispy kale, and balsamic vinaigrette

Desserts:

BlackBerry brownie sundae

Warm homemade brownie topped with vanilla ice cream, black berry sauce, & whipped cream

Potato chip PBJ

Utz chip crusted PBJ sandwich with grape jelly & peanut butter fried and drizzled with cream cheese vanilla drizzle

Cheese plate with grapes