

Specials

BUTTERNUT SQUASH SOUP

House-made. Butternut squash, ginger, apples, and yogurt crema. GF V

• cup \$6.9 | bowl \$8.9 •

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, remoulade, alfalfa sprouts.

GF \$18.9

DIXIE SLIDERS

Slow-roasted pulled pork, house-made jicama slaw. With greens. \$13.9 (2) | \$18.9 (3)

NY STRIP* MARSALA

12 oz. USDA Choice Braveheart Black Angus Beef® topped with melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$38.9

FISH + GRITS

Creamy cheddar grits with a touch of fresh jalapeño, blackened flounder, tasso ham, scallions, wasabi microgreens. GF \$25.9

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. V \$23.9

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$12.9

• Available only during Sunday Brunch on Easter, April 5th •

PINK SANGRIA

White wine, prickly pear, and fresh juices. \$10

BOURBON FLIGHT

Four Roses Bourbon Single Barrel, Woodford Reserve, Jefferson Reserve, Elijah Craig Small Batch. \$15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Fried items assume cross contamination with some or all of the following allergens: poultry, shellfish, sesame, fish, and dairy. Please inform your server of any intolerances or allergies.