

# 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.  
\$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

## 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.