



# CHARLESTON RESTAURANT WEEK

THREE COURSE MEAL FOR TWO - \$45

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## Starters

SELECT ONE OF THE FOLLOWING

**SWEET POTATO FRITTERS**

Tasso Ham, Candied Pecan, Parmesan,  
Creme Fraiche, Maple Mustard

**BRUSCHETTA**

Garlic & Olive Oil Marinated Tomato,  
Fresh Basil, Balsamic Reduction

**DUCK WONTONS**

Duck Bacon, Sweet Corn, Cream  
Cheese, Wasabi Aioli

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## Mains

SELECT TWO OF THE FOLLOWING

**BUTTERMILK FRIED  
CHICKEN SANDWICH**

Pimento Cheese, Cajun Honey,  
Artisan Lettuce, Tomato

**LOWCOUNTRY  
PATTY MELT**

American Swiss, Caramelized Onion,  
Red Pepper Bacon Jam, Marble Rye

**SWEET POTATO & COLLARD  
GREENS BBQ SANDWICH**

Sweet Potato, Braised Collard Greens,  
Crispy Onion, Pickled Okra, Carolina  
Mustard Sauce, Rosemarry Focaccia Bread

**PUMPKIN FLATBREAD**

Roasted Pumpkin Purée, Garlic Confit,  
Granny Smith Apple, Goat Cheese,  
Maple Syrup, Shallot, Crispy Kale

**RUEBEN**

Sliced Corned Beef, Pickled Napa  
Cabbage, Russian Dressing. Marble Rye

**FALL HARVEST FLATBREAD**

Cranberry Chutney, Shaved Turkey,  
Garlic & Herb Boursin, Toasted Pecan,  
Tossed Arugula

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## Dessert

SELECT ONE OF THE FOLLOWING

**CHOCOLATE LAVA CAKE**

**TURTLE CHEESECAKE**

**APPLE TART A LA MODE**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.