

# Restaurant Week - 3 for \$40

EST. 1837

PARCEL



## First Course (choose one)

### PECAN MEAL HUSH PUPPIES -

PICKLED PEPPERS, PIMENTO CHEESE,  
BENTON'S BACON POWDER **V**

### BEEF CRUDO -

PEPPERY GREENS, BENNE, GA EVOO,  
CLEMSON BLUE CHEESE, LIME, RADISH  
**GF | V**

### PECAN SMOKED LOCAL FISH SPREAD -

RITZ® CRACKERS, CELERY + ONION,  
DUKE'S® MAYO **GF**

## Second Course (choose one)

### FARMER'S PLATE -

PECAN SMOKED HEIRLOOM EGGPLANT BABA  
GANOUSH, ROASTED ROOTS, TANDOORI NAAN,  
RAISIN HONEY CHUTNEY, FETA **GF | V**

### CAST IRON SEARED STEAK FISH\* -

STEWED WINTER SQUASH, CUMIN CARMELIZED  
GARLIC + COCONUT MILK, PRESERVED  
TOMATOES, CILANTRO **GF**

### JOSPER FIRED 7oz CHESHIRE HERITAGE PORK TENDERLOIN -

CAROLINA APPLE + PERSIMMON BUTTER, SPICY  
PURPLE SLAW, SCALLIONS **GF**

### ALL SPICED BRAISED 12oz SHORT RIB -

COCONUT RICE GRITS, BROCCOLINI, PICKLED  
RED ONION PURÉE, LEEKS **GF**

## Drink or Dessert (choose one)

VALPOLICELLA, TEZZA ITALY

PINOT GRIGIO 'DELLE VENEZIE' ITALY

PROSECCO DOC, STELLINA DI NOTTE ITALY

PINT OF LOCAL DRAFT BEER

WARM GREEN TOMATO PIE **V**

FLOURLESS MOLTEN CHOCOLATE CAKE **GF | V**

HOUSEMADE ICE CREAM OR SORBET **GF | V**



**GF** = GLUTEN FREE **OR CAN BE MADE** GLUTEN FREE (ASK YOUR SERVER)

**V** = VEGETARIAN **OR CAN BE MADE** VEGAN (ASK YOUR SERVER)

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.