



GRADUATION MENU

ALA CARTE

Raw Oysters*	Market Price
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Peel 'n Eat Shrimp - Steamed or Chilled	\$13 1/2 lb. \$20 lb.
.....	

FIRST COURSE (Choose 1)

Fried Green Tomatoes	
.....	
<i>With Pickled Onions, Cucumbers, and Remoulade</i>	
Fried Brussel Sprouts	
.....	
<i>With Tobacco Onions and Smoked Onion Aioli</i>	

SECOND COURSE (Choose 1)

Chopped Salad	
.....	
<i>With Tomatoes, Cucumbers, Red Onion, Blue Cheese, and Tart Buttermilk Dressing</i>	
Caesar Salad	
.....	
<i>With Savory Cornbread Croutons</i>	

MAIN COURSE (Choose 1)

Beer Braised Beef Short Ribs	\$50 for meal
.....	
<i>With Rutabaga and Gold Potato Mash, Grilled Asparagus, and Horseradish Cream</i>	
Dry Rubbed Smoked Brisket	\$48 for meal
.....	
<i>With Burnt Edge Baked Beans and 5 Cheese Mac and Cheese</i>	
BBQ Salmon on Bacon Braised Collard Greens and Creamed Corn	\$45 for meal
.....	
New Orleans Style Shrimp and Grits	\$45 for meal
.....	
<i>With Andouille Sausage, Peppers, Mushrooms, and Tasso Gravy</i>	
Fresh Fettuccine	\$40 for meal
.....	
<i>With Edamame, Radish, Caramelized Onions, Heirloom Tomatoes, Spring Peas, Goat Cheese, and Toasted Garlic Broth</i>	

DESSERT (Choose 1)

Coconut Cake with Rum Anglaise
Banana Pudding with Nilla Wafers

Ask your server about our gluten free choices.
 Consuming raw or undercooked eggs, meat, seafood or shellfish, may increase your risk of food borne illness.
 *These items may be served undercooked.