



Milton Restaurant Week
September 8th – September 14th
Dinner Menu \$45

1st COURSE

select one

Deviled Eggs

pickled green tomato chow chow, crispy ham, espelette

Butternut Squash Soup

spiced pumpkin seeds

Fried Greens Tomatoes

chive-spiked goat cheese, herb pesto, peach chow chow

2nd COURSE

select one

Southern Fried Chicken

buttermilk mashed potatoes, green beans, andouille red eye gravy

Prime Bacon Meatloaf

ground veal, pork, beef & bacon meatloaf, gouda mashed potatoes, broccolini, tangy meatloaf glaze

Grilled Zucchini Plank

black-eyed pea hummus, roasted cauliflower, pickled piperade

Blackened Salmon

pimento cheese grits, garlic spinach, citrus-basil beurre blanc

3rd COURSE
select one

Tuxedo Cake

dark chocolate cake, white chocolate buttercream, chocolate drizzle

Signature Carrot Cake

served warm, candied pecans, cream cheese icing, candied orange peel

Cinnamon Apple Cheese Cake

spiced cheese cake, apple compote, brown butter crust