

To Share

- OLIVES & NUTS** mediterranean olives, picholine olives, candied pecans 5
HOUSE PICKLED VEGGIES daily selection, green tomato hot sauce, sea salt 4
TRUFFLE-PARMESAN RAW FRIES truffle oil, sea salt, parmesan, balsamic ketchup 6
BAKED GOAT CHEESE-ARTICHOKE DIP basil, crackers, warm pita 9
3 CHEESE Lindale aged gouda, Danish blue cheese, Thomasville Tomme, strawberry-pepper jam, Bell honey 12

Flatbreads

- TWO CHEESE** manchego, parmesan, basil, tomato marinara 10
MEDITERRANEAN VEGGIE artichokes, olives, roasted red peppers, pepperoncinis, grape tomatoes, herb pesto, Bulgarian feta, fried capers 9.5
PESTO DUCK house-braised duck confit, herb pesto, grape tomatoes, caramelized vidalias, blue cheese 10
LOCAL PORK-ONION SAUSAGE herb pesto, dried cherries, caramelized onions, arugula, orange-mustard vinaigrette 10

This Week's Menu

*choose one item from each section below to make a **\$27 three course meal**

*a la carte price follows each item

there is a \$3 upcharge to substitute an extra 1st course for dessert course

we DO NOT split plates a \$5 extra plate charge is included when sharing any part of three-course dinners

To Start

- CARAMELIZED ONION SOUP** parmesan puff pastry crouton 7.5
SEASONAL SALAD mixed greens, manchego, dried cherries, candied pecans, orange-mustard vinaigrette 8.5
WHITE ANCHOVY CAESAR SALAD romaine lettuce, caesar "vinaigrette", shaved parmesan, crispy pancetta, olive oil croutons 9
GRILLED HALLOUMI CHEESE creamy beet salad, arugula, pickled red onion, toasted almonds 9
BASIL-CITRUS SMOKED SALMON TARTARE pickled red onion, fried capers, "everything" aioli, table water crackers 9
10-HOUR BRAISED DUCK CONFIT QUESADILLA goat cheese, roasted tomatoes, caramelized onions, horseradish-pepper cream, herb pesto 9.5
SEARED RARE YELLOWFIN TUNA NACHOS green tomato salsa, cilantro sour cream, pepper jack cheese, pickled jalapeños 10

Our Features

- CITRUS-PEPPER ROASTED LANE SNAPPER** lobster-herb dijonaise, fried capers, creamy polenta, sautéed asparagus 17
PAN SEARED SEA SCALLOPS roasted artichokes, grape tomato confit, tarragon-white wine beurre blanc, lemon-saffron couscous 19
SKILLET SEARED FLAT IRON STEAK "steakhouse" mushrooms, rosemary-red wine reduction, crispy sea salt red potatoes, sautéed asparagus 18
RED-WINE BRAISED LAMB RAGU roasted tomatoes, pearl onions, pappardelle pasta, citrus herb gremolata, shaved manchego 17
ORZOTTO PRIMAVERA artichokes, fava beans, green peas, wilted arugula, parmesan cream, grape tomato confit 14

or choose any FLATBREAD listed above!

Desserts

- SALTED CARAMEL CHEESECAKE** 8
TIRAMISU PARFAIT 8
BANANA CHOCOLATE TORTE 8
SEARED POUNDCAKE 8
CHOCOLATE-TOFFEE BREAD PUDDING 8
DESSERT CHEESE Danish blue cheese, Thomasville Tomme, honey, strawberry jam, crackers 8

- we ask that you keep all substitutions to a minimum, and that they are mildly reasonable-

-Gluten-Free Diners: with respect to those that have severe gluten allergies, we may inquire as to the extent of your intolerance-

-20% gratuity is added to all parties of six or more- a \$2 per person Cake Fee is added to parties who bring their own dessert -

Due to our limited amount of seating, we have to have a couple of rules...

-We cannot accommodate parties larger than 12 persons-

-All tables are reserved for Dine-In guests from 6 – 9 pm each night-

*Chefs – Queen Blythe Kelly, Princess Rachel Tisdale, King Seth Davis, Prince Chris Shine General Manager – Katy Something?
Bar Extraordinaire – Laurel Jeffries Head Wine Dork – Madi Pickrel Waitstaff – Julie Teal, Morgan Dixon, Caroline Chelton, Layna Plyler
Coolest Big Brother – Max Mollohan Prettiest Big Sister – Zoey Mollohan Sweetest Lil' Sis – Claire Mollohan
Inspiration by – James "Stump" Johnson Owner, "Super-Guy", Janitor & Staff Psychologist – Ricky Mollohan*

please join us at our sister restaurants **Mr. Friendly's New Southern Café & Solstice Kitchen & Wine Bar**

* Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness *