

Sandy Springs Restaurant Week Lunch Features

November 2nd thru November 9th, 2016

\$15 per person, plus tax & 20% gratuity

Chef/Partner Ron Eyester

Choice of Soup or Salad

Simple Green Salad

Local Baby Lettuces, Heirloom Cherry Tomatoes, Cucumber & House Dressing

Butternut Squash Soup

Local Apple Relish, Fresh Herbs & California Olive Oil

Choice of Entrée

Gulf Shrimp & Grits

Logan Turnpike Grits, Andouille Sausage, Caramelized Onions
& San Marzano Tomatoes

Open-Faced House Roasted Turkey Sandwich

Soft White Bread, Whipped Potatoes, Gravy & Cranberry Chutney

3 Salad Plate

A Scoop Each of our Chicken, Ahi Tuna & Egg Salad,
Local Baby Lettuces, Radish & Cucumber

Dessert

Sorghum & Toffee Bread Pudding

Vanilla Bean Ice Cream & Salted Caramel

Apple Cider Manhattan - 9

Four Roses Bourbon, Local Apple Cider & Sweet Vermouth



Sandy Springs Restaurant Week Dinner Features

November 2nd thru November 9th, 2016

\$28 per person, plus tax & 20% gratuity

Chef/Partner Ron Eyester

Choice of Soup or Salad

Simple Green Salad

Local Baby Lettuces, Heirloom Cherry Tomatoes, Cucumber & House Dressing

Butternut Squash Soup

Local Apple Relish, Fresh Herbs & California Olive Oil

Frisee Salad

Smoked Bacon, Pistachio Crusted Goat Cheese & Benne Seed-Honey Dressing

Choice of Entrée

Gulf Shrimp & Grits

Logan Turnpike Grits, Andouille Sausage, Caramelized Onions & San Marzano Tomatoes

Roasted Springer Mountain Chicken

Carolina Plantation Apple Rice Pilaf, Tiny Tomatoes & Lemon Butter

Crab & Lobster Pot Pie

Traditional Mirepoix, Yukon Gold Potatoes, Shiitake Mushrooms, Sherry & Crisco Crust

Dessert

Sorghum & Toffee Bread Pudding Vanilla Bean Ice Cream & Salted Caramel

Apple Cider Manhattan - 9

Four Roses Bourbon, Local Apple Cider & Sweet Vermouth

