Restaurant Week Menu

January 2024

$49 per person

Starters

Pan Seared Crab Cake
Spicy plum sauce, cucumber kimchi

Fried Green Tomatoes
Pimento cheese, honey Dijon aioli, fresh herb puree

Housemade Meatballs
Chef’s preparation

Soup or Salad

Soup du Jour

Caesar Salad
Romaine, crispy pork prosciutto, parmesan, sweety drop peppers, brioche croutons

Winter Fruit Salad
FGF Arugula mix, sugar & spice walnuts, honey crisp apple, golden raisins, dried cranberries, goat cheese, cranberry-merlot vinaigrette

Entrees

Apple Cider Brined Pork Chop
Sweet potato puree, Southern butterbeans, molasses barbecue glaze, green tomato compote

Filet Mignon
Certified Angus Beef 6oz. filet mignon, parmesan & shallot mashed potatoes, grilled asparagus, red wine demi-glace

Pan Seared Fish
Daily Preparation

Shrimp & Grits
Sautéed shrimp, roasted peppers, blistered heirloom tomatoes, asparagus, scallion, lobster jus, tomato, parmesan, pork prosciutto, Adluh grits

Lamb Osso Buco
Braised lamb shank, Parmesan & shallot mashed potatoes, bacon & brown sugar collards, Lusty Monk mustard demi-glace

**Vegetarian/Vegan options available by request**