



RESTAURANT WEEK 2018
 JULY 23 - JULY 28
 PRE FIXE MENU

THREE COURSE • 35 •

CHAPTER I

- I. ^V *Fried Green Tomato Salad*
 Arcadian Greens/Pickled Okra/
 Buttermilk & Pimento Dressings



CHAPTER II
 (PLEASE SELECT ONE)

- I. * *Center Cut Ribeye of Beef*
 Creamed Fennel-Spinach Filled Brioche/
 Richland Rum Onions/Parsnip Crisps
- II. * ^G *Pan Seared Red Snapper*
 Mushroom-Herb Risotto/Heirloom Tomatoes/
 Fried Leaks



INDEX

- I. *Rhubarb Cobbler*
 Strawberry Banana Sorbet/Meringue Chips



RESTAURANT WEEK HOURS
 MONDAY-SATURDAY
 DINNER • 5PM-10:30PM

PLEASE CALL
 706-507-9909
 FOR RESERVATIONS



^V DENOTES A VEGETARIAN OPTION
^G DENOTES A GLUTEN FREE OPTION

*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS,
 POULTRY SEAFOOD, SHELLFISH OR EGGS MAY
 INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*+ 8% tax and 20% Gratuity

*This menu is not available for additional discounts

