



Hen Quarter PRIME

RESTAURANT WEEK

3 COURSE MENU | \$40 PER PERSON

APPETIZER - CHOOSE ONE

Butternut Squash Soup
creme fraiche

Deviled Eggs
smoked paprika, relish

Fried Green Tomatoes
cornmeal breading, arugula, cajun remoulade

Carolina Jerk Bites
jerk steak, cucumbers, wasabi ranch

Nashville Hot Chicken Tenders
slaw, pickles, comeback sauce

WINE SUGGESTIONS

Black Girl Magic Rose - \$11/17
Chateau Ste Michelle Harvest Select Sweet Reisling - \$9/14
Kim Crawford Pinot Grigio - \$10

ENTRÉE - CHOOSE ONE

¼ Bird
choice of two extras and two signature sauces

Chicken And Waffles
4 piece bone-in buttermilk fried chicken and waffles

Shrimp And Grits Gf
crawfish, tomatoes, scallions, shrimp broth, chicken sausage

Red Thai Curry Chilean Sea Bass
red peppers, basil, green beans, coconut, fresno

Espresso-Rubbed Ribeye (+10) Gf
mashed potatoes, broccolini, cowboy butter

WINE SUGGESTIONS

Chateau Ste Michelle Harvest Select Sweet Reisling - \$9/14
Kim Crawford Pinot Grigio - \$10
Murphy Goode Red Blend - \$10/16

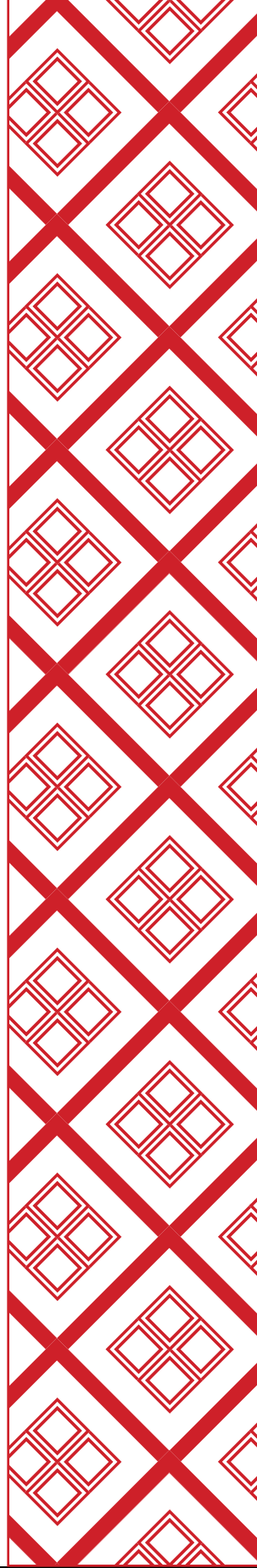
DESSERT - CHOOSE ONE

Cinnamon-Raisin Bread Pudding
caramel, vanilla ice cream

Cherry Vanilla Cheesecake
whipped cream

WINE SUGGESTIONS

Ruffino Prosecco - \$10/16
Chateau Ste Michelle Harvest Select Sweet Reisling - \$9/14



THOMPSON
RESTAURANTS