



Restaurant Week 2025

\$55

DINNER

Please choose one from each category below.

~FIRST COURSE~

Spicy Fried Oysters

blue cheese slaw

Jalapeño Deviled Eggs

togarashi, chives

~ SECOND COURSE ~

Blackened Red Snapper

cajun poix, andouille anise cream, Congaree Milling grits

Amish Airline Chicken Breast

sweet potato puree, baby bok choy

American Wagyu Culotte Steak +10

salt & vinegar brussels sprouts, chimichurri

~ THIRD COURSE ~

Bourbon Truffle Duo

chocolate, Kentucky Peerless "Friendsgiving," Knob Creek "Lumbersnack"

Tiramisu

espresso bourbon lady fingers, whipped mascarpone, curled chocolate



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SUGGESTED PAIRINGS

+ \$40

~ COCKTAIL PAIRING ~

French 125

Cognac, Lemon, Simple Syrup, Sparkling Wine

Signature Old Fashioned

Wild Turkey 101 Rye, Demerara Syrup, House Bitters

Bananas Foster

*Maker's Mark Bourbon, PX Sherry, Creme de Cacao,
Banane du Brésil, House Bitters*

~ WINE PAIRING ~

Château Farizeau Sauvignon Blanc/Semillon, 2023, Entre-Deux-Mers, France

Château la Grave Malbec, 2020, Cahors, France

Lustau Pedro Ximenez Sherry

~ WHISKY ~

Wilderness Trail Jack Rose "Bluegrass Lemongrass" Bourbon

Kentucky Peerless Jack Rose "Friendsgiving" Bourbon

Wild Turkey Jack Rose 8 YR 5 MO 101° Rye