

SUMMER RESTAURANT WEEK

\$35 per person



APPETIZERS

Baby Kale and Strawberry Salad (V) (G)

Kale, strawberries, feta cheese, red onion, candied pecans, lemon-honey vinaigrette

Mini Hot Honey Fried Chicken Tacos

Corn tortillas, jalapeno slaw, salsa verde

Choice of One:

Fresh banana bread or cinnamon bun with frosting

DESSERTS

Tiramisu (V)

Chocolate sauce

Peach Cobbler (V)

Vanilla ice cream

Lemon Chess Pie (V)

Housemade toasted marshmallow ice cream

ENTRÉES

Smoked Pulled Pork Sandwich

Blueberry BBQ sauce, slaw, fries

Art and Soul Southern Fried Chicken

Buttermilk whipped potatoes, braised collard greens, natural jus

Shrimp and Grits (G)

Smoked Gouda grits, Creole cream sauce

B R U N N C H

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your likelihood of food-borne illness. 20% service charge will be added to parties of six or more. We do not split checks for parties over four. (G) artandsoulc

(V) Vegetarian
(VG) Vegan
(G) Gluten free
(U) May be served undercooked

