



## Starter

Pimento Cheese Toast with Candied Bacon,  
House Made Pickles + Hot Honey

Green Apple Salad with Stilton, Candied Nuts,  
Lemon Zest + Shallot Mustard Vinaigrette

Fried Green Tomato with Carolina Remoulade, Sweet Basil  
Vinaigrette, Meredith Dairy Goat Cheese + Preserved Onions

Poutine with Dried Tomato, Heat Cheese + Red Eye Gravy

## Main

Open Faced Premium Grind Meatloaf  
with Mushroom Gravy + Andouille Red Rice

Florida Shrimp with Bacon Thyme Cream, Biscuits + Parmesan

Pulled Pork Chilaquiles with Pineapple Salsa Verde, Fried Egg + Cotija

Buttermilk Fried Chicken with a Rooster Waffle + Red Pepper Jelly

Almond Crunchy Grouper with  
Farro Pepper Rice + Mango Cream (+\$6.00)

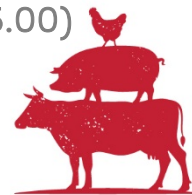
**Two Courses \$21.00 per person**

Gratuity + Tax not included

## Finisher

Lemon Chess Pie (+\$5.00)

Coca-Cola Chocolate Buttermilk Sheet Cake (+\$5.00)



\* Undercooked fish, shellfish, eggs or meat increase the risk of foodborne illnesses. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.

Sizzle Fall 2018  
11/29 - 12/12