



Menu

March 26th 2019

\$15 per person (tax included)

Local/Coastal

First Course:

Grouper Cheeks, Collard Greens, Ginger Aioli

OR

Seafood Boudin with Remoulade

OR

Kale Caesar, Marinated Tomatoes, Pickled Beets, Cornbread Croutons and Strawberries

Second Course:

Royal Red Shrimp and Grits

OR

Grilled Flank Steak, Field Peas, Yellow Squash, Farm Egg

OR

Student Special

Third Course:

Chef's Dessert Selection

Gratuities are appreciated and are used for student scholarships