



## **Menu**

March 27<sup>th</sup> 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