



EAT. DRINK. COWTOWN.

\$40 per person, plus tax & gratuity

FIRST COURSE

FIXE BISCUIT

whipped Steen's butter

SECOND COURSE

please choose one of the following:

PIMENTO CHEESE

pickled green tomatoes, house-made focaccia

DEVILED EGGS

smoked trout roe, fermented cabbage, shaved ham

LITTLE GEM SALAD

aged cheddar vinaigrette, pork cracklins'
multi-grain croutons, farm egg

THIRD COURSE

please choose one of the following:

FRIED CHICKEN

buttermilk, kale, green apple, spicy honey

TEXAS REDFISH

Carolina gold rice grits, local beans
sweet corn chow chow, benne seed furikake

HERITAGE PORK CHOP

smoked & grilled, braised collards, bacon jam
Fixe barrel-aged old fashioned sauce

SPECIAL PRICING ON SELECT BOTTLES

\$36, plus tax & gratuity

Nicholas Feuillatte, Champagne

Sonoma Cutrer Chardonnay

Duckhorn Sauvignon Blanc

Siduri Pinot Noir

Simi Cabernet Sauvignon

Monday, October 19th – Sunday, October 25th

No substitutions please