



**RESTAURANT WEEK 2017**  
**February 20<sup>th</sup> through February 25<sup>th</sup>**  
**3 COURSE DINNER**  
**\$35 per person**

**Course (choice of 1)**

*Smokey Chesapeake Bay Crab Bisque  
Trinity Peppers, Crispy Thyme Brown Butter*

*Southern Caesar*

*Grilled Mini Romaine, Roasted Garlic Dressing, Cornbread Crostinis,  
Burnt Parmesan, Beet Pickled Quail Eggs, Bacon/Anchovy Jam*

**Course 2 (choice of 1)**

*7 ounce Boneless Reserve Angus New York Strip  
Buttermilk Chive Mash, Grilled Broccolini, Smoked Veal Demi*

*North Carolina Shrimp and Grits*

*Tempura N. C. Shrimp, Pimento Cheese Grits, NOLA Shrimp BBQ Reduction,  
Roasted Cherry Tomatoes, Smoky Bacon, Grilled Lion's Mane*

**Course 3 (choice of 1)**

*Dark Chocolate Mousse  
Smoked Sea Salt, Shortbread Crumble*

*Cherry Apple Bread Pudding  
Salted Caramelia Cremeaux*

**CALL FOR RESERVATIONS 757-437-3636**  
*713 19<sup>th</sup> Street ~ Virginia Beach, Virginia 23451*