

downtown mobile restaurant week menu

petite biscuit service: house buttermilk biscuit with whipped butter, dark cane syrup, & smoked sea salt

1 st

watercress & frisee salad lyonnaise with local bacon, roasted pecan, poached farm egg, fried chicken skin, & lemon vinaigrette

or

roast cushaw squash risotto with brown beech mushrooms & parmesan

2nd

flounder en papillote with roast sweet potatoes

or

pan roast hanger steak
with bacon potato hash, greens, red wine gastrique,
& blue cheese butter

dessert

chocolate pots de crème with chantilly crème, smoked cocoa nibs, & gochujang crisp

\$50/guest



chef jim smith