



DINNER

\$60 PER PERSON

FIRST COURSE choice of

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe - two served -

Fried Green Tomato BLT

House-Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam, Frisée, Lemon Vinaigrette *- one served -*

Caesar Salad

Gem Lettuce, Crispy Bacon, Garlic Croutons, Aged Parmesan

SECOND COURSE choice of

Lewellyn's Fried Chicken

1/2 of our Famous Bird, Served with Honey Hot Sauce - available gluten-free -

IPA Brick Chicken

Harissa and IPA Marinated ½ Chicken, Heirloom Carrots

Blackened Salmon

Smokey and Spicy Black-Eyed Peas, Watercress

Lemon Basil Rigatoni

Roasted Garlic Cashew Cream, Market Vegetables

DESSERT choice of

Deep Fried Oreo Sundae

Vanilla Ice Cream, Waffle Cup

Key Lime Pie GF

Toasted Meringue, Raspberry Sauce, Seasonal Fruit

SIDES

Mac & Cheese 15 Five Artisanal Cheese Sauce, Crispy Herb Crust

Crispy Brussels 14

Spiced Honey

GF - GLUTEN-FREE