

THE GREY GOOSE

RESTAURANT WEEK

DINE IN ONLY | NO SUBSTITUTIONS

APPETIZERS

DEVILED EGGS (GF)

Pimento Cheese | Bacon Jam

FRIED GREEN TOMATOES (V)

Pimento Cheese | Dana's Pepper Jelly

GINGER CARROT BISQUE (GF)

Mango Jam | Sriracha | Micro Arugula

CARAMELIZED PORK BELLY (GF)

Rosemary Grits | Bourbon Apples | Pecans

ENTRÉES

CRAB POT PIE — \$30

BACKFIN | CORN | RED POTATOES | HOUSE SALAD

FRIED RAPPAHANNOCK CATFISH — \$30

MASHED YUKON GOLD POTATOES | CREOLE MARMELADE | HOUSE SALAD

SHRIMP AND GRITS (GF) — \$30

ANDOUILLE SAUSAGE | PEPPERS | ONIONS | CREAM | HOUSE SALAD

A CUT ABOVE (GF) — \$30

PAN SEARED STEAK | HOUSE STEAK SAUCE | MASHED POTATOES | HOUSE SALAD

FRIED GREEN TOMATO BLT — \$20

PHILLIP'S ROSEMARY CIABATTA | PEPPERED BACON | HOME MADE CHIPS

GREENS AND GRAIN BOWL (GF/V) — \$20

Black Beans | Red Rice | Corn | Greens

DESSERT

CARAMEL PECAN BREAD PUDDING

PHILLIP'S CHEESECAKE

THE GREY GOOSE

RESTAURANT WEEK

LUNCH

MENU INCLUDES NON-ALCOHOLIC BEVERAGE AND CUPCAKE!

DINE IN ONLY | NO SUBSTITUTIONS

ROSEMARY ROAST BEEF PANINI

BEEF TENDERLOIN | ROSEMARY CIABATTA | SMOKED GOUDA | RED PEPPER HORSERADISH | HOMEMADE CHIPS

CHICKEN BLT SALAD (GF)

GRILLED CHICKEN | PEPPERED BACON | AVOCADO | BABY GREENS

SMOKED SALMON FLATBREAD PIZZA

PICKLED RED ONION | HERB CHEESE | CAPERS | BALSAMIC SALAD

BUTTERNUT SALAD (GF)

ROASTED BUTTERNUT SQUASH | HERB CHEESE | PUMPKIN SEEDS | RASPBERRY VINAIGRETTE

GREENS AND GRAIN BOWL (GF/V)

RED RICE | CORN | BLACK BEANS | GREENS

