

RATHBUNS

Menu 3 – \$60.00 plus tax and gratuity

This menu is five courses.

Please select one item from the small plates and one item from either the raw or soups area.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or the platter of four. For parties of 40 or more, the menu will be a completely set menu.

SMALL PLATES

Salt & Pepper Shrimp, Pure Sesame, Serrano

Ravioli Of The Day

Jonah Crab Tart, Bing Andouille Chips

RAW PLATES

Ahi Tuna "Crudo",
Citrus, Serranos & Cold Pressed Olive Oil

Romaine Heart Salad with Gruyère Cheese

Oysters On The ½ Shell, Bloody Mary Cocktail

SOUP BOWLS

Stove Works Evening Soup

Mock Turtle Soup with Dry Sack Sherry

Green Pea-Spring Onion Bisque
Smoked Marcona Almonds

BIG PLATES

Tarragon Roasted Chicken,
Lemon & Creamy Mashed Potatoes

Georgia Shrimp, Logan Turnpike Grits
Tabasco-Scallion Butter

Potato Crusted Halibut, Citrus-Fennel Broth
Whipped Sweet Potatoes

BIG PLATES

Five Spiced Braised Short Rib, Scallion Pancake
Choy Sum

Carolina Mountain Red Trout with
Chinese Long Beans, Ponzu Hollandaise

Prime 20 oz Bone In Ribeye,
Warm Point Reyes Blue Cheese Vinaigrette

SIDE PLATES

Vermont Sweet Butter Mashed Potatoes

Brown Butter Cauliflower Mash

Creamed White Corn & Gouda Cheese

Wild Mushroom-African Squash Risotto

DESSERTS

Banana Peanut Butter Cream Pie

Goopy Toffee Cake, Dark Jack Daniels Ice Cream

KROG (Candy) BAR

Red Velvet Cheesecake

(Items Subject to seasonality)