



Cherry Hill Restaurant Week

* no substitutions please *

First Course

Fried Green Tomatoes



pimento cheese, salted tomato caramel



Smoked Salmon Deviled Eggs

dill, radish, lemon zest, "everything spice"



Farmhouse Wedge Salad

iceberg, egg, bacon, grape tomatoes, shaved red onion, farmstead blue, green beans, 1859 farmhouse dressing

Hearts of Romaine



charred corn, poblano peppers, sharp cheddar, corn bread croutons, buttermilk peppercorn dressing

Second Course

Cauliflower Cheesesteak



roasted cauliflower, cabernet braised onions, cooper sharp fondue, amoroso roll, fries

"The Dirty South" Burger

fried green tomato, pimento cheese, fries

BBQ Pulled Pork Sandwich

country slaw, buttermilk leeks, peach bbq, fries

Open-Faced Whitefish Salad

everything bagel, mixed greens, vine tomatoes, red onion, dill, fries

2 courses | \$20 per guest

* please inform your server of any dietary restrictions *

** our kitchen is not a gluten free environment **

*** consuming raw or undercooked foods may increase the risk of foodborne illness ***