

- RESTAURANT WEEK - DINNER

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August 15th 29th | \$35 per person\* available starting at 5PM

1st Course (choose one)

Grilled Figs & Prosciutto

house-cured prosciutto, Stilton blue cheese, smoked butter croutons, olive oil \*can be made gluten friendly on request\*

Oyster & Pimento Cheese Deviled Eggs

buttermilk fried oysters, pimento cheese, pickled vegetables, Old Bay mayonnaise

Hog Jowl Entomatada

hog jowl carnitas, green chili mole, queso quesadilla, cilantro-lime cabbage slaw

2nd Course (choose one)

BH Wedge Salad

candied malted bacon, tomato, cucumber, blue cheese, green goddess \*gluten friendly\*

3rd Course (choose one)

Braised Pork Shank

goat cheese-country ham risotto, natural jus, salsa verde \*gluten friendly\*

Cracklin' Ruby Red Trout

chicharrón dusted, mascarpone mashers, charred black garlic green beans, smoked apple butter \*gluten friendly\*

BH Prime Rib

popcorn grits, roast beef drippings, shishito béarnaise, shredded horseradish \*gluten friendly\*

- +MAKE IT SURF & TURF - add Gulf Crab Salad

- \$9.00

Dessert (+6 each)

Lemon Olive Oil Cake

with berry compote

Mr. Ed's Peanut Butter Bar

peanut butter, semi-sweet chocolate, coconut nougat