



# \$39 MENU

## First Course

choice of:

### Southern Deviled Eggs

farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika, pickled red onion

### Focaccia Bread

neapolitan piecrust topped with herbs and garlic, virgin olive oil and balsamic vinegar for dipping

## Second Course

### Table 13's Famous Tomato Soup

with grilled cheese crostini

### Greek Salad

chopped romaine lettuce, kalamata olives, red onions, cucumber, feta cheese, pepperoncini peppers, grape tomatoes, fried capers, greek vinaigrette

## Third Course

choice of:

### Salmon Meuniere

fresh atlantic salmon, pan seared with brown butter *served with smoked gouda grits*

### Lemon Caper Chicken

choice of grilled or lightly breaded and pan seared, finished with lemon caper beurre blanc sauce *served with smoked gouda grits*

### Pork Chop

16 ounce, three day marinated and grilled *served with mango chutney, roasted garlic mashed potatoes with beef gravy*

Want to experience a little more McRae's?

## Shareable Sides

Add a little extra something for an additional charge

broccolini | 8 | matchstick fries | 6 | smoked gouda grits | 7 | crispy brussels sprouts | 8 |  
chrissey's sautéed mushrooms | 8 | roasted garlic mashed potatoes with beef gravy | 8 |

no splitting allowed

a gratuity of 20% will be added to parties of 6 or more

