



Andersonville Fall Restaurant Week 2026

November 1-5 * 11 a.m. – 3 p.m. Brunch & Lunch

Table d'Hôte, choose one per course

First

- ④ **Caramelized Nichols Farm Cabbage** Charred in a spicy rub, served with wild black walnut romesco sauce and fried onions (vegan)

Creole Tomato Bisque Nichols Farm Roma tomatoes & Carolina Gold Rice pureed with Kilgus Farmstead milk and a whiff of absinthe, garnished with spicy cheese straw and pickled shrimp

Entree

- ④ **Fried Chicken** our updated recipe cooked under pressure with canola oil, served with reezy-peezy and chili sauce, choose light or dark meat (two pieces)

-or-

#beatbobbyflay Breakfast Sandwich the iron chef-slaying masterpiece of soft-griddled eggs, house-cured chaurice sausage, Jarlsberg Swiss cheese, and spicy apple chutney on a buttery biscuit, choice of side

-or-

Shrimp & Grits a Chicago legend for eighteen years, Texas Gulf shrimp in house-cured tasso ham gravy with shiitake mushrooms and creamy Anson Mills grits

Dessert:

Beignets warmly spiced Creole donuts smothered in powdered sugar and served with tangy puree of Klug Farm raspberries

- ④ **Black Walnut Cornmeal Apfelkuchen** Wild black walnut-studded cornmeal cake with Nichols Farm northern spy apple compote, topped with whipped cream and Matt Caudill's sorghum molasses

\$30 per person

Total table participation required. Tax and gratuity not included.