



Andersonville Fall Restaurant Week 2025

November 1-9 * 11 a.m. – 3 p.m. Brunch & Lunch

Table d'Hôte, choose one per course

First

④ **Blackened Cauliflower** Charred in a spicy rub, served with wild black walnut romesco sauce and pea greens

Cajun Boudin Balls Homemade Fischer Farms pork and Cahokia Farm rice sausage croquettes served with cayenne mayonnaise and piccalilli

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-

④ **#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-

④ **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

Heirloom Apple Galette Nichols Farm apples stewed in compote with Bourbon whiskey, baked atop hand-rolled puff pastry, finished with salted caramel sauce

\$27 per person

Total table participation required. Tax and gratuity not included.



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First

Blackened Cauliflower Charred in a spicy rub, served with wild black walnut romesco sauce and pea greens

④ **Charred Deer Summer Sausage** House-cured pork and venison sausage cooked on the char grill and served with home-baked sour pumpernickel, creamed choucroute, and hot pepper peach preserves

Creole Tomato Bisque Nichols Farm Roma tomatoes & Carolina Gold Rice pureed with Kilgus Farmstead milk, 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-

Butcher's Pork Duet Sweet tea-brined Beeler's pork loin with crispy pork boudin ball, baked bean puree, and sweet potato hash
-or-

④ **Crawfish Etouffee a la Breaux Brige, ca. 1930** Louisiana crawfish tails smothered in butter and wine with Cajun spices, served with steamed Cahokia rice

Dessert:

Persimmon Cheesecake wild Indiana persimmons, cream cheese, and aromatic spices in oatmeal graham crust, sorghum tac-tac, candied black walnuts

Bourbon Bread Pudding drunk with bourbon whiskey, fragrant with warm spices, served with homemade apple butter, salted caramel, Tahitian vanilla bean ice cream

\$45 per person

Total table participation required. Tax and gratuity not included.