



MARCH 30 - APRIL 12

POMEGRANATE BISTRO

3 COURSES FOR \$35

STARTERS

LOW COUNTRY SHRIMP BISQUE

MARSH HEN MILL GRITS MOON FRIES
tomato aioli

LITTLE GEM SALAD (GF, VG)

hazelnuts, snap peas, french breakfast radishes,
shaved parmesan, preserved rhubarb vinaigrette

ENTREES

MISO GLAZED GRILLED SALMON (GF)

sesame-sushi rice cake, baby bok choy miso-butter sauce

PAN-SEARED HERBED CRUSTED CHICKEN (GF)

brown butter jus, potato gnocchi, fava beans,
arugula, oil-cured tomatoes

ROASTED ZA'ATAR SPICED ROMANESCO (GF, V)

cashew puree, sno-valley mushrooms, asparagus

DESSERTS

CINNAMON ROLL BREAD PUDDING

CHOCOLATE GANACHE CAKE

CLASSIC MINI COOKIE SAMPLER PLATE

ginger molasses, nudder budder, macaron (GF)

COCONUT CAKE (GF, V)

macerated strawberries, coconut whipped cream



(GF) Gluten Free (VG) Vegetarian (V) Vegan (DF) Dairy Free (★) Contains Nuts

Before ordering, please let us know if you have a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.