

Lunch

CHOOSE ONE
FOR EACH COURSE

\$15

FIRST COURSE

CRAB GUMBO

lump crab, trinity, Creole seasoning

TUNA CRUDO WONTON

sesame oil, lime juice, cucumber, scallion,
ginger soy reduction, jalapeno

BRUSSEL CAESAR

house caesar dressing, fried sprouts, smoked bacon,
red onion, parmesan

SECOND COURSE

BLACKENED SWORDFISH TACOS

pineapple salsa, cilantro, pickled red onion, spicy
aioli, saffron-coconut milk infused basmati rice

CRUNCH SALAD

Lacinato kale, green cabbage, granny smith apple,
Persian cucumber, celery, scallion, roasted peanuts,
sunflower seeds, feta, cilantro-honey-lime vinaigrette,
smoked chicken

SMOKED BBQ PULLED CHICKEN SANDWICH

pulled whole smoked chicken, green cabbage slaw,
house-made BBQ, Carolina mustard sauce, fresh
baked bun

City Restaurant Week

APRIL 25-29, 2023

TRY OUR SPONSORED
BEVERAGES:

Lagunitas
IPA

Heineken Silver
Pale Lager

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