

Dimmer

CHOOSE ONE
FOR EACH COURSE

\$35

FIRST COURSE

AHI TUNA CRUDO

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

GUMBO

andouille sausage, chicken,
okra, rice

ALLIGATOR SAUSAGE

CROSTINI

remoulade, purple cabbage slaw,
French bread

SECOND COURSE

SMOKED RIBS + SOUTHERN

CHARCUTERIE

alligator sausage, andouille sausage,
stone-ground mustard, pepper jelly,
corn maque choux, red beans + rice

EGGPLANT PARMESAN

basil-infused cornbread crumble,
California sweet tomato,
fresh mozzarella

PORK TENDERLOIN

apple cider demi, apples, caramelized onion,
mashed potato, asparagus, sweet potato crisps

FRIED CATFISH + SHRIMP

cheesy grits, spinach

THIRD COURSE

BANANAS FOSTER

sautéed bananas, dark rum,
banana liqueur, cinnamon, brown
sugar, vanilla ice cream

STRAWBERRY SHORTCAKE

fresh macerated strawberries,
house-made shortbread

TRY OUR SPONSORED BEVERAGES

Heineken Silver

*Brandywine Valley
Restaurant Week*

OCTOBER 3 - 6

@GOODTIMEWILMAS