

# VIP DINNER APRIL 15TH



Executive Chef Jamie Davis  
James Beard Semifinalist  
Best Chef Southeast!

## INCLUDES SIGNATURE 1000 PIERS GIN COCKTAIL & GLASS

Amuse Bouche & Seasonal Focaccia

Local Tomato Salad

basil vinaigrette | shaved parmesan | toasted pine nuts, *Dairy*

Catfish and Grits

Flakey white Carolina Classics catfish | Crawfish stew | NC Stone Ground Grits.

*Fish, Shellfish, Dairy*

*or*

Seared Pork Chop

grilled peaches | radicchio | parsnip puree with pork jus, *Dairy*

*or*

Seasonal Vegetable Risotto

local vegetables | parmesan, *Dairy*

The Hackney Sticky Toffee Pudding

house made vanilla ice cream, warm caramel sauce, Irish Whiskey.

*Egg, Dairy, Gluten*

*or*

Seasonal Crème Brûlée

cream. *Egg, Dairy*