



SPECIALS

Nov 6 - Nov 18

Cocktail

Finishing Nail 9

Dewars, Drambuie, smoked rosemary, simple syrup, lemon

Appetizer

Serrano & Crab Stuffed Shrimp 12

Baked shrimp stuffed with a garlic-serrano and crab stuffing topped with a lemon beurre blanc

Soup

Sherry Wild Mushroom

cup 7 bowl 13

A mixture of wild mushrooms sautéed with garlic and onions in a creamy sherry broth, topped with saffron croutons and Manchego cheese

Salad

Autumn Harvest side 7 full 13

Mixed greens, pears, dried cranberries, bacon, blue cheese and roasted pumpkin seeds tossed in a spiced pomegranate vinaigrette, topped with banana bread croutons

Add Chicken or Duck 4

Entree

Almond Crusted Catfish 18

Almond crusted American catfish filet fried then drizzled with an orange glaze, served with cayenne-honey butter sweet potato mash and chef's collard greens

Dessert

Turtle Tart 10

Chocolate pecan tart filled with bourbon caramel and chocolate ganache swirl, served with Henry's French vanilla ice cream

Brunch

Smash's Sticky Buns 10

Rich sweet dough filled with brown sugar cinnamon butter rolled and topped with a brown sugar-pecan glaze served with white chocolate mousse Available Sundays 11-3