

RICK ERWIN'S™

EASTSIDE

**RESTAURANT
WEEK** SOUTH CAROLINA
JAN 13-23, 2022

\$45 MENU

Choose one from each course

FIRST COURSE

White Wine Poached Mussels
confit fennel, nduja crostini

Fried Goat Cheese
pecans, spiced apple chutney, arugula

French Onion Soup

SECOND COURSE

NC Rainbow Trout
*shaved brussels sprouts, pomegranate,
apples, sherry brown butter*

Surf & Turf
*4oz filet and NOLA shrimp,
whipped potatoes, grilled asparagus*

Pork Shank "Osso Bucco"
parmesan polenta, baby carrots, sherry reduction

**Springer Mountain Farms
Stuffed Chicken**
*wild mushrooms and goat cheese stuffed,
rice pilaf, red wine demi*

DESSERT

Butterscotch Pot De Creme
almond vanilla cream

Kahlua Chocolate Torte
cocoa and chocolate sauce

Apple Cobbler
cinnamon crumble, cream anglaise

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