

FALL 2023 RESTAURANT WEEK



205 Fall Restaurant Week
\$35/person
Choice of appetizer, entrée, and dessert.

FIRST COURSE

Cauliflower Bites V

Spicy cauliflower served with house-made dill ranch.

Shrimp & Grits

Grilled shrimp and gouda grits, with a Cajun sauce.

Red Wine, White wine, Bubbly or Rose V

Choose from Mondavi Cabernet, Brancott Sauvignon Blanc, Avissi Prosecco or Cotes Rose.

SECOND COURSE

OG Chicken Sandwich

Hand-breaded, buttermilk fried chicken breast, house slaw, pickle and 205. Served with fries.

Plantain Blue Corn Tacos V

Vegan taco meat, house made tortillas, chipotle slaw and cilantro lime aioli.

Lemon Pepper Cod Fry

Corn pancake battered cod; butter roasted red bliss potatoes with southern greens.

THIRD COURSE

Apple Crisp Snow V&GF

Fall spiced honey crisp snow, with a rice crisp topping.

Pumpkin Spice Bread Pudding

Pumpkin pie pudding, with vanilla whipped cream and spices.

Espresso Martini VA

Titos vodka, Kahlua, coconut rum, simple syrup, cream, espresso.

*VG=Vegan/VA=Vegan Available/GF=Gluten Free
No split checks, no shared plates, no substitutions.
Parties of 6 or more will receive an 18% gratuity.*