



RESTAURANT WEEK SPRING 2024

COST/ \$35.23

SMALLS

Crab Corn & Miso Soup - East Coast meets West Coast, corn, miso, cream, crab *gf*

Little Gem "Wedge" charred leek buttermilk dressing, blue cheese, roasted tomatoes, crispy prosciutto *gf*

Spicy Tuna Roll** - sriracha aioli, togarashi, cucumber, scallions, crunch

Salmon Sashimi** seaweed salad, carrot ginger vinaigrette, soy pickled shiitake, crunch dynasty

Calamari - fried with spring onions & cilantro, tossed with sambal honey lime sauce

PEI Mussels - white wine, sriracha, butter, cilantro, garlic, shallot, toasted bread *gfo*

MAINS

ECP Shrimp & Grits - smoked cheddar grits, lardons, roasted tomatoes, pickled red onion, scallion *gf*

Blackened Mahi - black eyed pea and corn salad, pickled red cabbage & pineapple, cilantro oil *gf*

Seared Salmon* - shaved Brussels sprouts, apples, walnuts, pickled mustard seed, fresh dill, beet puree *gf*

Steak Frites* - hanger steak, house cut fries, arugula, chimichurri sauce *gf*

Vegetarian Bowl rice grits, roasted sweet potatoes, ginger bok choy, kimchi, gochujang glaze *gf,V*

DESSERT

Nutella Mousse - chocolate crumble, hazelnuts, amarena cherries *gf*

Shortbread- strawberry compote, vanilla bean whipped cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. * These items may be served raw or undercooked to customer preference. **These items are served raw.

