



\$49 MENU

First Course

choice of:

Southern Deviled Eggs ^{GF}

farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika, pickled red onion

Focaccia Bread

neapolitan piecrust topped with herbs and garlic, virgin olive oil and balsamic vinegar for dipping

Second Course

choice of:

Table 13's Famous Tomato Soup ^{GF}

Granny Smith Salad ^{GF}

spring mix, granny smith slices, candied pecans, grape tomato, danish blue cheese, balsamic dressing

Third Course

choice of:

Salmon Meuniere ^{GF}

atlantic salmon, pan seared with brown butter, *served with smoked gouda grits*

Lemon Caper Chicken ^{GF}

choice of grilled or lightly breaded, with lemon caper buerre blanc, *served with smoked gouda grits*

Filet Mignon

6oz filet with maitre d' butter *served with mashed potatoes with beef gravy*
add au poivre style with cognac peppercorn sauce for \$5
add danish blue cheese crust for \$5

Want to experience a little more McRae's?

Shareable Sides

Add a little extra something for an additional charge

- matchstick fries ^{GF} | 6 |
- smoked gouda grits ^{GF} | 7 |
- crispy brussels sprouts ^{GF} | 9 |
- chrissey's sautéed mushrooms ^{GF} | 9 |
- roasted garlic mashed potatoes with beef gravy | 8 |

Desserts

Add a little extra something for an additional charge

- vanilla bean creme brulee ^{GF} | 10 |
- chocolate espresso cake ^{GF} | 10 |

no substitutions allowed, no splitting allowed
a gratuity of 20% will be added to parties of 6 or more

