TOWEL CITY TAVERN

RESTAURANT WEEK MENU – $35

FEATURED LIBATIONS (CHOICE OF ONE)

Smoked Old Fashioned - made with Conviction Bourbon
Baller Beer American Light Lager - from Cabarrus Brewing Company
Strawberry Bramble Mocktail - a refreshing blend of strawberry, citrus, and blackberry notes

FIRST COURSE (CHOICE OF ONE)

Deviled Eggs - three Classic Southern-style deviled eggs
Fried Green Tomato Caprese - two crispy fried green tomatoes layered with fresh sliced mozzarella and finished with a balsamic glaze
Stuffed Hushpuppies - two large hushpuppies stuffed with jalapeño Cheddar, served with smoked garlic chive butter

SECOND COURSE (CHOICE OF ONE)

Steak Frites - 12 oz. NY Strip grilled to perfection and served over crispy French fries, finished with a bold smoky chipotle cream sauce
Smothered Pork Chop - thick-cut pork chop topped with rich onion and mushroom gravy, served with crispy Brussels sprouts and sweet potato mash
Shrimp & Grits - lightly blackened shrimp served over creamy stone-ground Cheddar grits, finished with a smoky bacon cream sauce with crisp bacon, garlic, onions, and bell peppers
Blackened Salmon - served over Hoppin' John, topped with fresh pineapple salsa, and accompanied by a side of broccoli
BBQ Mac & Cheese Bowl - creamy mac & cheese topped with your choice of pulled pork or brisket, cowboy caviar, crispy fried onions, and Cannon Classic BBQ sauce

THIRD COURSE (CHOICE OF ONE)

Not-Your-Grammy's Banana Pudding - a modern twist on the Southern classic with layers of creamy banana pudding, fresh bananas, and vanilla wafers
Roasty Toasty S'more - marshmallowy Graham crunch layered with rich chocolate, topped with toasted marshmallow fluff and a chocolate drizzle

During Restaurant Week:
Prix fixe menu available for **dine-in only**
No substitutions or modifications
Not available for sharing or splitting
One menu per guest