

TOWEL CITY TAVERN

RESTAURANT WEEK MENU – \$35

FEATURED LIBATIONS (CHOICE OF ONE)

Baller Beer - American light lager from Cabarrus Brewing Company.

House Wine - J. Lohr Cabernet or Barone Fini Pinot Grigio.

Smoked Old Fashioned - Made with Conviction Bourbon from Southern Grace Distilleries. + \$8

Southern Peach Spritz (Mocktail) - Peach purée, lemon, and sparkling soda.

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 house-made pimento cheese, served with smoked garlic chive butter.

SECOND COURSE (CHOICE OF ONE)

Smokehouse Chicken Breast - bbq-glazed grilled or fried chicken breast topped with melted cheddar and smoky bacon, served with broccoli and sweet potato mash.

Homestyle Chopped Sirloin - chopped sirloin smothered in rich mushroom-onion gravy, served with mashed potatoes and roasted corn off the cob.

Smothered Pork Chop - grilled center-cut pork chop finished with a savory demi-glaze, served with brussels sprouts and sweet potato mash.

Teriyaki Salmon - grilled salmon glazed with house teriyaki, served with grilled vegetables and wild rice.

Carolina Crab Cakes - seared lump crab cakes served with wild rice, roasted corn off the cob, and dill caper aioli.

Blackened Cauliflower Steak (V) - grilled cauliflower steak finished with lemon vinaigrette, with wild rice and a fresh cucumber salad.

THIRD COURSE (CHOICE OF ONE)

Banana Pudding - layers of vanilla pudding, fresh bananas, and vanilla wafers topped with whipped cream.

Conviction Bread Pudding - warm, buttery bread pudding soaked in Conviction Bourbon sauce, finished with vanilla bean ice cream.

Prix fixe menu available for dine in only, 4p - until | No substitutions or modifications
Not available for sharing or splitting | Inform your server of any allergies when ordering