

JAN 15

2008

SOUL FOOD

THE JAMES BROWN DINNER

CHEF RGN EYESTER | 7:00 P.M. | \$47 PER PERSON PLUS TAX + TIP | RESERVATIONS: 404.347.9747

1 RED BEAN SOUP

SMOKED NECKBONES & CORN BREAD

2 CORN MEAL FRIED OYSTERS

HAMHOCK BRAISED COLLARD GREENS & BREAD N' BUTTER PICKLE TARTAR SAUCE

3 TWICE COOKED LEMON PEPPER CHICKEN WINGS

RIVERVIEW FARMS GRITS & TOMATO GRAVY

4 BLACKENED WILD GEORGIA SHRIMP

DIRTY CAROLINA RICE AND COUNTRY HAM & SWEET POTATO HUSHPUPPIES

5 COUNTRY FRIED BERKSHIRE PORK CUTLET

CRANBERRY MAC & CHEESE AND HOG JOWL BRAISED BLACK EYED PEAS

6 SWEET POTATO TART

MAPLE-PECAN BRITTLE & BOURBON CARAMEL