

LOFT & CELLAR

THREE COURSE PRIX FIX MENU (\$35)

STARTERS COURSE

CORNMEAL HOECAKES

Cornmeal Cakes| Sorghum Whipped Butter| Ham Hock Jam

CHICKEN SKINS

Sweet & Spicy Seasoning| Buttermilk Chive Dip

STATE FAIR SHRIMP

Fried Shrimp On A Stick| Pepper Jam| Pickled Shallots| Cilantro Aioli

FALL SALAD

Raw & Charred Fall Squash| Apples| Sherry Vin| Pepita Hazelnut Brittle

ENTREES COURSE

SHORT RIB

Short Rib| Charleston Red Rice| Carrot Escabeche| Chimichurri

DIRTY DIRTY

Carolina Gold Dirty Rice| Trinity| Seasonal Veggies| Almond Sauce

FISH & GRITS*

Salmon| Guinea Flint Grits| Crispy Kale| Sweet Potato Chow Chow

DUCK & DUMPLINGS*

Glazed Duck Breast| Caramelized Cabbage| Roasted Corn Dumplings| Mushroom Ragout

DESSERTS COURSE

SWEET POTATO CHESS PIE

Country Ham Caramel| Nutmeg Whipped Cream| Curry Dusted Puffed Oats

APPLE UPSIDE DOWN CAKE

Spiced Buttermilk Sauce| Pear Cream| Toasted Nut Gremolata

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

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