

edwins too

Amuse-Bouche

Charred Vidalia Onion
pimiento cheese, benne seed wafer
Old Chatham Artillery Punch

Succotash
sweet corn, sea island red peas, house bacon
Max Ferd. Richter, Mülheimer Sonnenlay "Zeppelin" Riesling, Mosel, DE 2019

Shrimp & Grits
spanish chorizo, roasted tomatoes, scallions
Treana Blanc, Rhone Blend, Central Coast, CA 2015

Fried Chicken
sweet potato, hot honey
Marie-Pierre Manciat, Crémant de Bourgogne, Burgundy, FR NV

Pecan Praline
peach ice cream, candied ginger
Rare Wine Co., Boston Bual Madeira, Madeira Islands, PT NV

Five Course Tasting Menu - \$75 + tax & gratuity

Optional Five Course Beverage Flight - Additional \$55

