



HAMPTON ROADS BLACK RESTAURANT WEEK

Where Culture and Flavor Unite.

February 17-23, 2020



\$10 Lunch

TURKEY BISTRO

Sliced turkey, bacon, lettuce, tomato, and provolone with mango dressing on a Texas Toast panini with a bag of Louisiana's finest Zapp's kettle chips.

AU JUS FRENCH DIP PANINI

Thin sliced roast beef with melted cheeses served on a toasted French roll and accompanied with a flavorful beef broth for dipping. Served with mixed greens and 'Mango Mango' balsamic vinaigrette.

QUICHE FLORENTINE

Eggs*, cheese, mushrooms, spices, herbs, spinach baked in a flaky crust. Served with a side salad with 'Mango Mango' balsamic vinaigrette and a side of fruit with 'Mango Mango' fruit dip.

FONTINA CHEESE PANINI

Fontina cheese & a variety of cheeses with a cup of Creamy Tomato Thyme Soup or Vegan Gumbo and a bag of our Louisiana's finest Zapp's kettle chips.

\$20 Dinner

Soup or Salad. Entree. Beignet.

First Course

Soup Du Jour or Side Salad

Second Course

SALMON LAFAYETTE

Grilled Salmon* topped with an Etouffee tomato cream sauce, onions and bell peppers, whipped potatoes and freshly sautéed green beans.

GRILLED CHICKEN

Jambalaya (rice, Andouille sausage, tomato and peppers) stuffed chicken served with sautéed asparagus and topped with sun dried tomato vinaigrette.

CHICKEN FRIED CHICKEN

Double battered fried chicken breast served with Mrs. Mary's Mac & Cheese and Collard Greens

BISTRO BURGER WITH FRIES

Vegetarian or angus burger* with tomato, grilled onions, mushrooms, our house made bistro sauce with lettuce, fried green tomato and pickle served on the side. Burger Perfection!

CREOLE COBB W/MANGO BALSAMIC VINAIGRETTE

Romaine wedge with applewood bacon, bleu cheese, sliced avocado, chopped eggs, tomato and a tasty drizzle of 'Mango Mango' balsamic vinaigrette.

Add Grilled Chicken or Grilled Shrimp or
Add Grilled Salmon

Third Course

A BEIGNET

One fried square French fritter

#HamptonRoadsBlackRestaurantWeek

#ThisCuisinesPristine #SoulnABowl #BlessedAndHighlyFlavored