

FEBRUARY 25 - MARCH 2 • 3 COURSES \$35

APPETIZERS

– choose one —

FAMOUS FRIED GREEN BEANS

tempura battered & fried green beans with southwest horsey sauce

SOUTHERN FRIED OKRA

lightly battered & fried, served with chipotle ranch

KENTUCKY CRACKLIN'

freshly fried pork rinds with jalapeño cilantro crema

E S	LIGHTLY SMOKED & PAN-SEARED ALASKAN SOCKEYE flash-smoked & pan-seared with lemon & orange beurre blanc, asparagus & whipped buttermilk purple potatoes
E44	BLUE TRACTOR'S SIGNATURE PULLED PORK MAC cavatappi noodles, bechamel sauce, 14 hour smoked pulled pork, house bbq sauce
T one	RESTAURANT WEEK'S 2 MEAT COMBO choose between 2 of our house smoked meats (beef brisket, pulled pork, quarter chicken, or pork ribs) served with a side of whipped buttermilk mashed potatoes &
E N	grilled asparagus GEORGIA'S PRIDE SHRIMP & CHEESY GRITS five shrimp & three cheese grits with roasted pepper oil & chives

DESSERT

CHEESECAKE SELECTION