

SMALLER PLATES WITH CONCENTRATED FLAVORS TO PAIR WELL WITH COCKTAILS, BEER & WINE

#### TURF FOR TWO

36 oz Prime Tomahawk ribeye or 28 oz Prime dry aged porterhouse — 130

# **SURF FOR TWO**

Lobster Thermador Broiled Maine lobster tail topped with shrimp scallop and crab bechamel -100

### BLUE CRAB BEIGNET'S

*Chili-Orange Gastrique* — 15

### BENTON'S SMOKED PORK BELLY

crispy shaved Brussels, Four Roses BBQ, crushed nuts — 14

## MAC'S "OFF THE MENU" BURGER

twin patty's, melty cheese, brioche, bibb lettuce, tomato, homemade pickle and special sauce -19

# **BUTCHER BOARD**

charcuterie board, local duck, pork, beef preserved meats and sausages, Sequatchie cove creamery shakerag blue, 90 day cumberland & creamy Walden w/ bacon jam, arugula mustardo, warm baguette grainy mustard, toasted baguette — 23