

# THE STAR DISTRICT

## Tupelo Honey Restaurant Week Dinner Menu

\$29

**First Course, choice of:**

**Creamy Tomato Soup with grilled cheese strips**  
*Appalachian Corn Chowder with tomatoes and basil*

**Appalachian Spinach Salad**

*sweet potato puree, fresh blueberries, goat cheese, spiced pecans, maple vinaigrette*

**Second Course, choice of:**

**Fried Green Tomatoes**  
*basil, goat cheese grits, roasted red pepper coulis*

**Pimento Cheese Nachos**

*chorizo, black-eyed peas, salsa, sour cream, fresh jalapeño*

**Crispy Brussels**

*fresh herbs, lemon & chopped bacon, garlic buttermilk ranch*

**Third Course, choice of:**

**Low Country Shrimp and Grits**

*sustainable wild-caught gulf shrimp, pepperonata, adluh goat cheese grits*

**Griddled Peaches & Pork**

*corn, goat cheese grits, cilantro, hot honey sauce*

**Cauliflower steak**

*parsnip purée, quinoa, beech mushrooms, rainbow chard*

**Honey Dusted Fried Chicken**

*our famous half-bird, 24-hour brined & fried chicken, sprinkled with our signature 'bee dust'*

**Fourth Course, choice of:**

**Mini-Mason Jar Dessert**

*choice of banana pudding; peanut butter mousse & chocolate ganache with salted pretzel crumbles; hummingbird cake with caramelized pineapple jam and spiced pecans; OR atlantic beach lemon custard with buttery saltine crumble and whipped cream*



*The Star Restaurant Week benefits the North Texas Food Bank's children's outreach programs.*

Please alert your server of any allergy or dietary concerns.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.