

**Hugo**  
**Restaurant Week Menu**

1st Course

Sweet Corn Fritters-Marscapone, Thyme, Chili Jam  
or  
Fried Green Tomatoes-Confit Tomato, Buttermilk, Crab  
or  
Seared Diver Scallops-Arugula, Cauliflower, Bacon, Truffle

2nd Course

Frisee Salad-Apples, Blue Cheese, Cranberries, Tasso Vinaigrette  
or  
Seasonal Salad-

3rd Course

Shrimp N Grits-White Cheddar, Tasso Ham, Herbs, Demi, Grits  
or  
Porkloin-Roasted Garlic, Fingerling Potato, Green Beans, Cherry Tomato, Demi  
or  
Chef's Selection of Fresh Fish-Mushrooms, Broccoli Rabe, Leeks, Smoked Tomato  
or  
Roasted Lamb-Spinach, House Made Chorizo, Crispy Potato, Arugula Pesto