



VIRGINIA BEACH RESTAURANT WEEK DINNER

Choose one option from each category for \$25

APPETIZER

CREAMY SWEET POTATO BISQUE (GF)
topped with spiced pecans and chives

FRIED PICKLES

with garlic buttermilk ranch

FRIED GREEN TOMATOES

*basil, goat cheese grits, roasted red pepper
coulis*

ENTREE

BUTTERMILK FRIED CHICKEN

*with creamy milk gravy, baked mac-n-cheese,
and collards with bacon*

CAST IRON PORK (GF)

*slow-cooked pork shoulder in duck fat, seared
in a cast iron wok & glazed with sriracha honey,
pickled red onion, cilantro, served with mac-n-
cheese and collards with bacon*

TUPELO SHRIMP & GRITS (GF)

*sustainable & wild-caught white gulf shrimp,
chorizo pork sausage, peperonata, creole
sauce, scallions*

BOURBON PEPPERCORN GLAZED
MEATLOAF

*pasture-raised beef & chorizo, slow-roasted in a
large muffin tin with mac-n-cheese and collards with
bacon*

WE PROUDLY SERVE

FRESH, MADE-FROM-SCRATCH

&

THOUGHTFULLY SOURCED FOOD

To us, responsibly sourced is about knowing the origins of our food. It is about selecting ingredients that are as delicious, nourishing, and authentic as the southern culture from which we come. At Tupelo Honey we take the time and extra care to foster unique and authentic relationships with purveyors we trust, to bring you products we can stand behind.

DESSERT

HEAVENLY BANANA PUDDING

*topped with whipped cream and vanilla wafer
crumbles*

BROWN BUTTER PECAN PIE

with dark chocolate sauce drizzle

