

January  
19th-28th, 2018

C-VILLE  
RESTAURANT WEEK



\$25

per person  
Tax and tip  
not included

# CROBY'S

\$1 from each meal donated to Blue Ridge Area Food Bank

## FGT's

*Fried Green Tomatoes*  
-served with red pepper peach  
bacon jelly

## Appetizer

(choice of one)

## Soup & Salad

*Brunswick Stew or Creamy  
Butternut Squash*  
-A cup of soup and side of mixed  
greens and drizzled house vinaigrette

## Pork Bruschetta

*Pulled pork topped  
with cole slaw*  
-on slices of toasted baguette

## Entrée

(choice of one)

## Prime Rib

*Basted with au jus and slow cooked  
on the rotisserie*  
-served with cauliflower mash & brown gravy  
along with a side of horseradish cream sauce

## Southern Shrimp and Grits

*Spicy sautéed shrimp with bacon and onions  
over pimiento cheesy grits*  
-served with a side of collard greens slow cooked with  
rotisserie pulled pork

## "Veggie" changa

*Our vegetarian take on the chimichanga!*  
-Jack fruit, onions, succotash and sharp cheddar  
sautéed in bbq sauce; wrapped in a flour tortilla  
and baked. Flash fried to order; with a  
sour cream and chow chow topper.  
Served with a side of cole slaw

## Turf & Turf

*Two of our "turf" favorites...*  
*Bacon Wrapped Meatloaf & Stuffed Chicken Wings*  
-Pork and beef meatloaf wrapped in thick cut bacon;  
topped with a bourbon mustard glaze.  
Chicken Wings are baked with sausage and honey potato  
bread stuffing; pan seared with red pepper peach sauce.  
All served with green beans and succotash

## Dessert

(choice of one)

## Caramel Apple Muffin

Served toasty warm with vanilla bean ice cream  
and a caramel drizzle

## Parfait

Chocolate pudding with raspberry whipped cream  
and fresh berry glaze