



Restaurant Week | September 4 – 22
3 for \$35 • Starting at 5pm

1st Course

Mixed Green Salad

Strawberry Balsamic Vinaigrette, Fresh Strawberries,
Goat Cheese, and Citrus Glazed Almonds

Shrimp Gumbo

Shrimp Stock, Tomatoes, Okra,
Carolina Gold Rice

2nd Course

Virginia's Shrimp & Grits

Sautéed Shrimp, Sausage, Peppers, Onions,
Stone Ground Grits, Creole Cream Gravy

Fried Cornish Hen

1/2 Bone-In Hen, Garlic Mashed Potatoes with Brown Gravy,
Collard Greens

3rd Course

Key Lime Pie

Berry Coulis

Banana Pudding

Caramel, Bananas, and Wafers

Chocolate Walnut Tart

Caramel Sauce

VIRGINIASONKING.COM



@virginiasonking



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Does Not Include Tax or Gratuity • Cannot be combined with other promotions or offers • Menu Items Subject to Change



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