

NANCY

DINNER

DECEMBER

“the best of 2018”

sweet corn soup w aged cheddar biscuit	12
sweet pea pancakes w jumbo lump crab & pickled onion	14
pimento cheese soufflé	12
broiled lemongrass scallops	16
roasted whole vidalia onion w aioli, parmesan & pecans	12
anything but “simple green salad”	11

boeuf bourguignon, root vegetables & salsa verde	38
seared ribeye or filet w twice baked potato & chimichurri	75/55
ginger lime salmon, coconut rice & vietnamese carrot salad	36
pappardelle alla bolognese	34
seared seabass w avocado, black rice, crème fraîche & citrus	40

blueberry cake w caramel	12
traditional chocolate layer cake	10
eggnog truffles	11
coffee ice cream w kahlúa whipped cream & gingerbread	12
meringue clouds, strawberries, crème anglaise & whipped cream	13
912.634.8005	NANCYssi.com

Abney Harper, Executive Chef

Mike Woods, Sous Chef

Christopher Robinson, Pianist

dinner served thursday - saturday starting at 6