

HODGE'S



2 FOR \$40 TUESDAYS

1 APPETIZER, 2 ENTRÉES + BOTTLE OF WINE = 40 BUCKS

STARTERS

SOUP DU JOUR [for 2]

POT STICKERS

edamame, green onions, cabbage, soy ponzu, cilantro [V]

BLUE CRAB HUSHPUPPIES

cucumber, old bay'onaise

SWEDISH MEATBALLS

caramelized onions, lingonberry jam, hodge crunchies, parsley, au poivre sauce

BLT SALAD

chopped romaine, crispy slab bacon, pickled red onion, middlefield white cheddar, heirloom tomato, green goddess [gf]

CAESAR

chopped romaine, lemon, sun-dried tomato, aged parmesan, shaved croûtons [v]

ENTRÉES

SHRIMP AND GRITS

southern white cheddar grits, chorizo, baby heirloom tomato, scallion, beer blanc

HODGE'S FISH FRY

atlantic whitefish, batter fried, tots, jalapeño slaw, remoulade

SEARED ATLANTIC SALMON

parmesan, peas, mushrooms, risotto, blistered cherry tomato-leek-lemon zest relish

BRAISED BEEF

middlefield white cheddar pommes puree, heirloom carrots, big red demi-glace

PORK CUTLET

pappardelle alfredo, lemon, brown butter, parmesan, asparagus

CHICKEN & WAFFLES

maple-bourbon butter, brussels sprouts, house hot sauce, chorizo gravy

VEAL MEATLOAF

honey-tomato glaze, shiitake mushrooms, cheddar pommes puree, roasted tomato gravy, buttered carrots

SHARE A BOTTLE OF WINE

ASK YOUR SERVER ABOUT TODAY'S SELECTIONS

JOSH HAGG Executive Chef
DAN BRYAN Sous Chef

[v] = vegetarian friendly

[gf] = gluten free

[V] = vegan

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.