



## ***PLATED DINNER MENU***

### **HORS D' OEUVRES**

**Corn Meal Fried Green Tomatoes**, Jalapeno and Peach Glaze, Whipped Feta

**Pampered Palate Deviled Eggs**, Fried or Traditional, Cornichons, Dijon, Himalayan Sea Salt

**Italian Sausage Bread**, Parmesan, San Marzano Tomatoes

**Petite Grilled Cheese Sandwiches**, Toasted Pecans, St. Andre Cheese, Pepper Marmalade, Sour Dough

**Tuna Tartare**, Wonton Chip, Wakame, Toasted Sesame, Thai Chili Aioli, Daikon

**Crab Cakes**, Red Pepper Puree, Lemon, Old Bay

**Shrimp and Grits Hand Pies**, Geechie Boy Grits, Tasso Ham, Holy Trinity, Caper Remoulade

**Manchester Farms Bacon Wrapped Quail**, Hoe Cake, Sorghum

**Prosciutto**, Date and Asparagus Flat Bread, Parmesan Béchamel, Saba

### **SALAD'S & APPETIZERS**

**Wedge Salad**, Crispy Braised Bacon, Basil Marinated Tomatoes, Red Onion, Blue Cheese Dressing

**Mixed Green Salad**, Brown Butter Almonds, Dates, Goat Cheese, Sherry Vinaigrette

**Italian Chopped Salad**, Toasted Chickpeas, Parmesan, Artichokes, Crispy Prosciutto, Italian Vinaigrette

**Spinach Salad**, Hard Boiled Egg, Roasted Cippolini Onions, Corn Bread Croutons, Bacon-Maple Dressing

**Tomato and Quick Fried Mozzarella**, Baby Arugula, Basil and Black Pepper Vinaigrette

**“Bangers and Mash”**, Yukon Gold Potato Gnocchi, Scottish Bangers, Pearl Onions, Thyme Jus

**Crab and Shrimp Manhattan Chowder**, Potatoes, Bacon, Fresh Parsley, Brioche Crouton

## **ENTRÉE**

**Herb Roasted Rack of Lamb**, Parsley Potato Puree, Seasonal Vegetables, Mint, Lemon and Pine Nut Gremolata, Sherry Jus

**Pan Roasted Local Fish**, Homemade She Crab Ravioli, Melted Leeks, Mushrooms, Vermouth Butter, Tarragon Oil

**Braised Boneless Beef Short Ribs**, Baby Carrots, Confit Pearl Onions, Baby Creamer Potatoes, Celery, Braissage Sauce, Maldon Sea Salt, Soppin’ Bread

**Herb Roasted Filet of Beef**, Carolina Gold Rice, White Truffle and Lobster Croquette, Cremini Mushrooms, Haricot Vert, Porcini Jus

**Pan Roasted Local Fish**, Mediterranean Spiced Lentils, Seasonal Vegetables, Capers and Artichoke Salad, Micro Greens

**Crispy Duck Confit**, Wild Rice, Seasonal Vegetables, Puffed Rice, Apricot Mostarda

**Shrimp And Grits**, Geechie Boy Grits, Bacon, Scallions, Seasonal Vegetables, Tomato Nage

**Southern Noodle Bowl**, Crispy Braised Pork Shoulder, Roasted Peppers, Collard Greens, Buckwheat Noodles, Sweet Corn, Ramen Noodles, Smoked Pork Broth

**Italian Herb and Dijon Marinated Chicken Skewers**, Mushrooms, Red Onion, Peppers, Faro, Grilled Vegetables, Chimichurri Sauce

## **DESSERT**

**Key Lime Pie**, Candied Lime, Raspberry Puree, Chantilly Cream

**Coconut Fried Cheesecake**, Graham Cracker Ice Cream, Bradford Watermelon Molasses

**Huguenot Torte**, Granny Smith Apples, Pecans, Walnuts, Home Made Vanilla Ice Cream, Caramel

**Seasonal Fruit Cobbler**, Granola, Home Made Vanilla Ice Cream

**Flourless Chocolate Torte**, Raspberry, Cocoa Nibs, Fresh Berries

**Buttermilk Pie**, Apple Chips, Salted Caramel

**The Carolina Float**, Fudge Brownie, Homemade Vanilla Ice Cream, Cheerwine, Tart Cherries

\*\*\*Specialty Cakes and Custom Desserts are available upon request.\*\*\*

\*Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*