


SOUTHERN SUMMER DINNER



APPETIZERS

CHARCUTERIE & FROMAGE BOARD

CURED MEATS, SPECIALTY CHEESES, MARMALADES, & MORE...

LOBSTER CORN FRITTERS

DEEP FRIED FRITTERS | SERVED WITH SPICY MANGO CHUTNEY

GREENS

SUMMER SALAD

ORGANIC LOCAL GREENS, PICKLED WATERMELON, GOLDEN CHERRY TOMATOES, FETA, SMOKED TOMATO VINAIGRETTE

• (GARDEN SALAD AVAILABLE FOR A SPLIT OPTION)

ENTRÉE

SEA SCALLOPS

WILD CAUGHT DIVER SCALLOPS SEARED IN BROWN BUTTER, SERVED OVER FRESH ARUGULA & WHITE CHEDDAR PANCETTA GRAVY, NESTLED IN A CRISPY LADY CROISSANT, PAIRED WITH POACHED QUAIL EGGS & CARAMELIZED PEACHES

ROSEMARY INFUSED VEAL SHANK

SERVED OVER CREAMED GRITS, CONFIT TOMATOES & SHALLOTS, WITH BRAISED COLLARDS

SMOKED FRIED CHICKEN

SERVED WITH FARMHOUSE MAC-N-CHEESE (CONTAINS SUN-DRIED TOMATOES), SOUTHERN CORNBREAD OR YEAST ROLL & GRILLED BROCCOLINI WITH GREMOLATA

• (TRADITIONAL CHICKEN FINGERS FOR CHILDREN UNDER 10)

DESSERTS

CHOICE OF TWO

BUTTERMILK PIE

INFUSED WITH KAFFIR LIME & CARDAMOM

BLUEBERRY BEIGNETS

BLUEBERRY DONUT DROPS DUSTED IN POWDERED SUGAR SERVED BLUEBERRY GLAZE

CHOCOLATE CARAMEL CAKE

FUDGY DECADENT CHOCOLATE BROWNIE CAKE (GF OPTION AVAILABLE)

