

Lunch

SET MENU

SPRING 2025
\$42 per person

**does not include tax, gratuity or beverages*

FOR PRIVATE EVENTS ONLY

FIRST COURSE

please choose 2 option for your group

Smoked Chicken Corn Chowder

corn, cream

Deviled Egg Trio

traditional, chorizo, smoked salmon

Charred Corn Hummus V

truffle, grilled bread, spring radishes

Heirloom Tomato Salad GF V

whipped ricotta, rocket pesto, pickled shallots, passion fruit vinaigrette

Shrimp Hushpuppies

creole aioli, corn, sweet peppers

ENTRÉES

please choose 3 options for your group

Corn Risotto V GF

black truffle shavings, beech mushrooms, fine herbs, parmesan

Fried Green Tomato & Pimento Grilled Cheese V

arugula, peaches, rustic bread, served with house salad

Pan Roasted Salmon GF

saffron potato, basil courgette puree, roasted yellow zucchini, gazpacho vinaigrette

Shrimp & Grits

stone ground cheddar grits, creole trinity, bacon, lemon gremolata

Pan Roasted Chicken GF

pomme puree, spring vegetables, natural jus

Steak & Frites GF

pomme frites, wilted greens, cognac demi (served medium)

DESSERT

please choose 2 options for your group

Chocolate Fudge Cake

passion fruit, mocha custard, chocolate crumb

Peach Butter Cake

vanilla gelato, peach jam

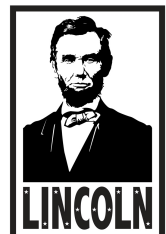
Fersey Corn & Blueberry Sundae

corn gelato, blueberry compote, miso caramel

Fruit & Sorbet VG GF

GF - Gluten Free V - Vegetarian
VG - Vegan

Additional Vegan Options Are Available Upon Requests



Lunch

SET MENU

SPRING 2025

AVAILABLE LUNCH BEVERAGE PACKAGES

Bottomless Lunch Cocktails

bottomless mimosas,
bloody marys & sangrias
(2 hour service)

\$35 per person

Non - Alcoholic Beverages

orange juice, apple juice, grapefruit juice, regular &
decaf coffee, hot & iced tea, fountain sodas
(2 hour service)

\$15 per person

