

MENU

American

STARTER

FRIED GREEN TOMATOES

SLICED GREEN TOMATOES, BREADED IN CORNMEAL AND FRIED UNTIL GOLDEN BROWN

SERVED WITH BUTTERMILK RANCH OR SPICY REMOULADE

PIMENTO CHEESE DIP

A CREAMY, TANGY BLEND OF CHEDDAR CHEESE, MAYO, AND PIMENTOS, SERVED WITH BUTTER CRACKERS, CELERY STICKS, AND TOASTED BAGUETTE SLICES

SOUTHERN COBB SALAD

MIXED GREENS, FRIED OR GRILLED CHICKEN, BOILED EGG, BACON, CHERRY TOMATOES, AVOCADO, AND SHREDDED CHEDDAR, DRESSING: BUTTERMILK RANCH OR HONEY MUSTARD

MAIN COURSE

BBQ PULLED PORK

SLOW-COOKED PULLED PORK WITH BBQ SAUCE SERVED WITH, CORNBREAD WITH A HINT OF HONEY, COLESLAW AND PICKLED JALAPEÑOS

SEARED SALMON

SEARED SALMON FILLET WITH A LEMON BUTTER GLAZE SERVED WITH ROASTED SWEET POTATO, GRILLED ASPARAGUS AND SAUTÉED MUSHROOMS

GRILLED SHRIMP

GRILLED SHRIMP MARINATED IN GARLIC AND LEMON SERVED WITH RICE PILAF WITH HERBS, ROASTED ZUCCHINI AND CHERRY TOMATOES

GRILLED RIBEYE STEAK

RIBEYE STEAK, GRILLED TO PERFECTION SERVED WITH, MASHED POTATOES WITH GARLIC AND BUTTER, ROASTED BRUSSELS SPROUTS WITH BALSAMIC GLAZE

SOUTHERN FRIED CHICKEN

BUTTERMILK-BRINED FRIED CHICKEN (DARK OR WHITE MEAT) SERVED WITH, BUTTERY CORNBREAD, COLLARD GREENS SLOW-COOKED WITH SMOKED HAM HOCK

SHRIMP & GRITS

CAJUN-SEASONED SHRIMP SAUTÉED WITH GARLIC AND BACON
CARB: CREAMY STONE-GROUND GRITS WITH CHEESE, STEWED TOMATOES AND OKRA

SMOTHERED PORK CHOPS

BONE-IN PORK CHOPS BRAISED IN ONION GRAVY SERVED WITH RICE WITH PAN DRIPPINGS, SOUTHERN-STYLE GREEN BEANS WITH BITS OF SMOKED TURKEY

BLACKENED CATFISH

CAJUN BLACKENED CATFISH FILLET SERVED WITH DIRTY RICE (WITH LIVER, GROUND MEAT, AND SPICES), SAUTÉED MUSTARD GREENS WITH VINEGAR

DESSERT

CHOCOLATE CAKE

PEACH CHEESECAKE

MINI CUPCAKES

DRINKS

ICE TEA

SODA

ORANGE JUICE

LEMONADE

