



SAMPLE DINNER MENU

Per person menu price range is \$37-\$45

8% sales tax and 20% gratuity not included

All items charged on a consumption basis

APPETIZERS (served family-style)

Fried Green Tomatoes goat cheese, sweet pepper coulis and crisp dandelion greens **\$5.95**

Maryland Crab Cake chow chow and Creole mustard aioli **\$12.50**

“Low & Slow” Smoked Pork Shoulder short stack of jalapeno-corn griddle cakes and our signature BBQ sauce **\$6.95**

Seared Sea Scallops Benton’s smoked bacon, local field pea salad and truffle cream **\$11.75**

average price per person-\$10

SOUP OR SALAD (your choice)

Mixed Field Greens fresh greens with toasted pecans and balsamic vinaigrette **\$5.95**

Old Charleston She-Crab Soup fresh cream and sherry **\$4.50**

ENTRÉE (your choice)

Buttermilk Fried Chicken whipped potatoes, green beans and bourbon gravy **\$15.75**

Sautéed Shrimp & Scallops creamy stone-ground grits with garlic gravy **\$17.25**

Grilled Atlantic Salmon buttered blue crab with smoked bacon & pea shoots, grilled asparagus, sorghum vinaigrette **\$21.75**

Smoked Beef Brisket bacon braised mustard greens, pickled Vidalia onions, spicy cane syrup **\$18.75**

DESSERT (your choice)

Banana Pudding layered with homemade “nilla wafers,” ripe bananas and fresh cream **\$6.75**

Fruit Cobbler chef’s selection of seasonal fruit baked in a traditional cobbler **\$6.75**

Old Fashioned Chocolate Buttermilk Cake served simply with fresh cream **\$6.75**

This is a sample menu and can be customized according to your specific needs.
Please contact Kelly Painter at 678.302.3264 or kpainter@fifthgroup.com with any questions.

