



SAMPLE DINNER MENU

***Per person menu range is \$35-\$45**
6% 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 **\$11.50**
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 (select one option for your guests prior to event)

- South City Kitchen’s Plated Dessert Duo** half portions of buttermilk chocolate cake and orange buttermilk chess pie plated together **\$7 per person**
South City Kitchen’s Signature Dessert Platter creatively displayed and perfectly portioned pieces of our chef’s signature desserts **\$5 per person**

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.

