



Lunch Menu 1

\$20 per person

8% sales tax and 20% gratuity not included in menu cost

Choose a Soup or Salad course to begin or Signature Dessert Platter course to finish

SOUP OR SALAD

(for your guest to choose at the time of lunch service)

Mixed Baby Lettuces

fresh greens with toasted pecans and balsamic vinaigrette

Old Charleston She-Crab Soup

with fresh cream and sherry

-OR-

DESSERT

Signature Dessert Platters

creatively displayed and perfectly portioned pieces of our chef's signature desserts

ENTRÉE

(for your guest to choose at the time of lunch service)

Dorothy's Chicken Salad-Salad

*Classic chicken salad, shaved fennel, roma tomatoes, shaved red onions
toasted pecans, tomato vinaigrette*

BBQ Pork Sandwich

smoked and pulled on a toasted brioche roll with house bbq sauce and horseradish slaw

Fried Chicken Salad

mixed greens, sheep's milk feta cheese, cucumber, smoked bacon and herb buttermilk dressing

Smoked Beef Brisket Cheese Steak Sandwich

horseradish mayonnaise, caramelized peppers and onions, cheddar, sourdough bread



Lunch Menu 2

\$25 per person

8% sales tax and 20% gratuity not included in menu cost

Choose a Soup or Salad course to begin or Signature Dessert Platter course to finish

SOUP OR SALAD

(for your guest to choose at the time of lunch service)

Mixed Baby Lettuces

fresh greens with toasted pecans and balsamic vinaigrette

Old Charleston She-Crab Soup

with fresh cream and sherry

-OR-

DESSERT

Signature Dessert Platters

creatively displayed and perfectly portioned pieces of our chef's signature desserts

ENTRÉE

(for your guest to choose at the time of lunch service)

Dorothy's Chicken Salad-Salad

*Classic chicken salad, shaved fennel, roma tomatoes, shaved red onions
toasted pecans, tomato vinaigrette*

BBQ Pork Sandwich

smoked and pulled on a toasted brioche roll with house bbq sauce and horseradish slaw

Low Country Shrimp and Grits

Jumbo white shrimp over stone ground grits, poblano peppers, tasso ham, smoked tomato gravy

Buttermilk Fried Chicken

Smashed bliss potatoes, garlic sautéed collards, honey-thyme jus



Lunch Menu 3

\$30 per person

8% sales tax and 20% gratuity not included in menu cost

APPETIZERS

(served family style on large platters for everyone to share)

Fried Green Tomatoes

goat cheese, sweet pepper coulis and chiffonade of basil

Pimento Cheese

Celery hearts, house pickles, corn crackers

ENTRÉE

(for your guest to choose at the time of lunch service)

Buttermilk Fried Chicken

Smashed bliss potatoes, garlic sautéed collards, honey-thyme jus

Low Country Shrimp and Grits

Jumbo white shrimp over stone ground grits, poblano peppers, tasso ham, smoked tomato gravy

Grilled Salmon

steamed vegetables, basmati rice, chow-chow and lemon vinaigrette

Caesar Salad with Grilled Chicken

romaine leaves, grated grana padano, ceasar dressing, fried okra and garlic grit croutons

DESSERT

Signature Dessert Platters

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Lunch Menu 4

\$40 per person

8% sales tax and 20% gratuity not included in menu cost

APPETIZERS

(served family style on large platters for everyone to share)

Fried Green Tomatoes

goat cheese, sweet pepper coulis and chiffonade of basil

Pimento Cheese

Celery hearts, house pickles, corn crackers

SOUP OR SALAD

(for your guest to choose at the time of lunch service)

Mixed Baby Lettuces

fresh greens with toasted pecans and balsamic vinaigrette

Old Charleston She-Crab Soup

with fresh cream and sherry

ENTRÉE

(for your guest to choose at the time of lunch service)

Buttermilk Fried Chicken

Smashed bliss potatoes, garlic sautéed collards, honey-thyme jus

Jumbo lump Crab Cake Salad

romaine and arugula, radishes, lady peas, aged sharp cheddar, Dijon mustard vinaigrette

Low Country Shrimp and Grits

Jumbo white shrimp over stone ground grits, poblano peppers, tasso ham, smoked tomato gravy

Grilled Salmon

steamed vegetables, basmati rice, chow-chow and lemon vinaigrette

DESSERT

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Dinner Menu 1

\$45 per person

8% sales tax and 20% gratuity not included in menu cost

APPETIZERS

(served family style on large platters for everyone to share)

Fried Green Tomatoes

goat cheese, sweet pepper coulis and chiffonade of basil

“Low & Slow” Smoked Pork BBQ

scallion-grits hoe cake, BBQ sauce and cabbage slaw

Pimento Cheese

Celery hearts, house pickles, corn crackers

SOUP OR SALAD

(for your guest to choose at the time of dinner service)

Old Charleston She-Crab Soup

with fresh cream and sherry

Mixed Field Greens

fresh greens with toasted pecans and balsamic vinaigrette

ENTRÉE

(for your guest to choose at the time of dinner service)

Buttermilk Fried Chicken

Smashed bliss potatoes, garlic sautéed collards, honey-thyme jus

Low Country Shrimp and Grits

Jumbo white shrimp over stone ground grits, poblano peppers, tasso ham, smoked tomato gravy

Smoked Pork Chop

spiced carrot puree, swiss chard, peanut-green chili pesto

DESSERT

Signature Dessert Platters

creatively displayed and perfectly portioned pieces of our chef's signature desserts



Dinner Menu 2

\$55 per person

8% sales tax and 20% gratuity not included in menu cost

APPETIZERS

(served family style on large platters for everyone to share)

Fried Green Tomatoes

goat cheese, sweet pepper coulis and chiffonade of basil

Maryland Crab Cake

pickled carrots and radishes, sunflower seeds, avocado aioli

“Low & Slow” Smoked Pork BBQ

scallion-grits hoe cake, BBQ sauce and cabbage slaw

Pimento Cheese

Celery hearts, house pickles, corn crackers

SOUP OR SALAD

(for your guest to choose at the time of dinner service)

Mixed Field Greens

fresh greens with toasted pecans and balsamic vinaigrette

Caesar Salad

cheesy grit croutons, grana padano, and caesar dressing

Old Charleston She-Crab Soup

with fresh cream and sherry

ENTRÉE

(for your guest to choose at the time of dinner service)

Buttermilk Fried Chicken

Smashed bliss potatoes, garlic sautéed collards, honey-thyme jus

Low Country Shrimp and Grits

Jumbo white shrimp over stone ground grits, poblano peppers, tasso ham, smoked tomato gravy

Smoked Pork Chop

spiced carrot puree, swiss chard, peanut-green chili pesto

Pan Seared Georgia Mountain Trout

Vidalia onion soubise, roasted corn and okra herb salad, crisp Benton’s ham

DESSERT

Signature Dessert Platters

creatively displayed and perfectly portioned pieces of our chef’s signature desserts

South City Kitchen Midtown • 404.873.7358 • southcitykitchen.com
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Dinner Menu 3

\$60 per person

8% sales tax and 20% gratuity not included in menu cost

APPETIZERS

(served family style on large platters for everyone to share)

Fried Green Tomatoes

goat cheese, sweet pepper coulis and chiffonade of basil

Maryland Crab Cake

pickled carrots and radishes, sunflower seeds, avocado aioli

“Low & Slow” Smoked Pork BBQ

scallion-grits hoe cake, BBQ sauce and cabbage slaw

Pimento Cheese

Celery hearts, house pickles, corn crackers

SOUP OR SALAD

(for your guest to choose at the time of dinner service)

Old Charleston She-Crab Soup

with fresh cream and sherry

Mixed Baby Lettuces

fresh greens with toasted pecans and balsamic vinaigrette

Caesar Salad

cheesy grit croutons, grana padano, and Caesar dressing

ENTRÉE

(for your guest to choose at the time of dinner service)

Buttermilk Fried Chicken

Smashed bliss potatoes, garlic sautéed collards, honey-thyme jus

Low Country Shrimp and Grits

Jumbo white shrimp over stone ground grits, poblano peppers, tasso ham, smoked tomato gravy

Smoked Pork Chop

spiced carrot puree, local swiss chard, peanut-green chili pesto

Pan Seared Georgia Mountain Trout

Vidalia onion soubise, roasted corn and okra herb salad, crisp Benton’s ham

Center Cut Filet Mignon

Smashed bliss potatoes, roasted asparagus and shitake mushrooms

DESSERT

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