



## SAMPLE DINNER MENU

Menu price range – \$40-\$55/person\*

\*8% sales tax and 20% gratuity not included (all items charged on a consumption basis)

### APPETIZERS

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

FRIED GREEN TOMATOES goat cheese, sweet pepper coulis, crisp dandelion greens

MARYLAND CRAB CAKE Creole mustard aioli, housemade chow-chow

“LOW & SLOW” SMOKED PORK SHOULDER jalapeno-corn griddle cakes, signature BBQ sauce

### SOUP OR SALAD

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

OLD CHARLESTON SHE-CRAB SOUP fresh cream, sherry

MIXED BABY LETTUCES fresh greens, toasted pecans, balsamic vinaigrette

CAESAR SALAD garlic grit croutons, Asiago cheese, Caesar dressing

### ENTRÉE

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

BUTTERMILK FRIED CHICKEN whipped potatoes, green beans, bourbon gravy

SAUTÉED SHRIMP & SCALLOPS creamy Logan’s Pike stone-ground grits, garlic gravy

GRILLED RIBEYE OF BEEF marinated in whiskey and cane syrup with roasted corn salad,  
radish, grated pecorino, salsa verde

### DESSERT

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

BANANA PUDDING homemade “nilla wafers,” ripe bananas, fresh cream

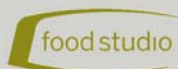
TRIPLE CHOCOLATE DELIGHT moist brownie cake, bittersweet chocolate mousse,  
warm ganache, fresh cream

For more information, please contact Kelly Painter at 678.302.3264 or [kpainter@fifthgroup.com](mailto:kpainter@fifthgroup.com).

Please note that this is a sample menu and items and specific ingredients are subject to change.  
Customization due to dietary restrictions is always available.



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## SAMPLE BRUNCH MENU

Menu price range – \$24-\$30/person\*

\*8% sales tax and 20% gratuity not included (all items charged on a consumption basis)

### APPETIZERS

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

FRIED GREEN TOMATOES goat cheese, sweet pepper coulis, crisp dandelion greens

SCK SPICY PIMIENTO CHEESE house pickles, fresh celery, grilled buttermilk bread

### ENTRÉE

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

CHICKEN & BISCUITS buttermilk fried chicken, white cheddar and scallion biscuits,  
collard greens, sausage gravy

SOUTHERN-STYLE EGGS BENEDICT smoked beef brisket, English muffins,  
Creole mustard hollandaise, pickled jalapenos

SAUTÉED SHRIMP & SCALLOPS creamy Logan's Pike stone-ground grits, garlic gravy

BBQ CHICKEN, SPINACH & ROMAINE SALAD fried onions, blue cheese, toasted peanuts, buttermilk dressing

CRAB HASH poached eggs, jumbo lump crab meat, sautéed Idaho potatoes, tomatoes and chive hollandaise

### DESSERT

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

BANANA PUDDING homemade "nilla wafers," ripe bananas, fresh cream

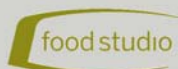
TRIPLE CHOCOLATE DELIGHT moist brownie cake, bittersweet chocolate mousse,  
warm ganache, fresh cream

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## SAMPLE LUNCH MENU

Menu price range – \$20-\$30/person\*

\*8% sales tax and 20% gratuity not included (all items charged on a consumption basis)

### SOUP OR SALAD

(choice of at the time of lunch service)

MIXED BABY LETTUCES fresh greens, toasted pecans, balsamic vinaigrette

OLD CHARLESTON SHE-CRAB SOUP fresh cream, sherry

### ENTRÉE

(choice of at the time of lunch service)

BUTTERMILK FRIED CHICKEN whipped potatoes, green beans, bourbon gravy

BBQ PORK SANDWICH toasted soft roll, housemade BBQ sauce, horseradish slaw

SAUTÉED SHRIMP & SCALLOPS creamy Logan's Pike stone-ground grits, garlic gravy

DOROTHY'S CHICKEN SALAD SANDWICH melted Swiss cheese, house chips, horseradish slaw

### DESSERT

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

BANANA PUDDING homemade "nilla wafers," ripe bananas, fresh cream

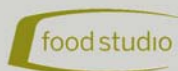
TRIPLE CHOCOLATE DELIGHT moist brownie cake, bittersweet chocolate mousse,  
warm ganache, fresh cream

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