



## **Dinner Menu 1**

**\$40 per person**

*6% 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" Pork BBQ**

*scallion grit cake, BBQ sauce and cabbage slaw*

#### **Pimento Cheese**

*toasted corn cracker, celery, and house pickles*

#### **Farmstead Gouda Cheese Fritters**

*cane syrup*

### **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 sautéed with garlic, poblano peppers, and tasso ham, smoked tomato gravy*

#### **Pork Chop**

*smashed field peas, baby mushrooms, peppadew relish*

### **DESSERT**

#### **Signature Dessert Platters**

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



## Dinner Menu 2

**\$45 per person**

*6% 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*

#### **Farmstead Gouda Cheese Fritters**

*cane syrup*

#### **"Low & Slow" Pork BBQ**

*scallion grit cake, BBQ sauce and cabbage slaw*

#### **Pimento Cheese**

*toasted corn cracker, celery, and house pickles*

### **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 sautéed with garlic, poblano peppers, and tasso ham, smoked tomato gravy*

#### **Pork Chop**

*smashed field peas, baby mushrooms, peppadew relish*

### **DESSERT**

#### **Signature Dessert Platters**

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



### **Dinner Menu 3**

**\$55 per person**

*6% 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 Style Crabcake**

*Crole mustard aioli, pickled okra relish*

##### **Farmstead Gouda Cheese Fritters**

*cane syrup*

##### **"Low & Slow" Pork BBQ**

*scallion grit cake, BBQ sauce and cabbage slaw*

##### **Pimento Cheese**

*toasted corn cracker, celery, and house pickles*

#### **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*

##### **Caesar Salad**

*garlic grit croutons, grana padano cheese, and Caesar dressing*

#### **ENTREE**

*(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 sautéed with garlic, poblano peppers, and tasso ham, smoked tomato gravy*

##### **Pan Seared North Georgia Trout**

*field pea succotash, lemon aioli*

##### **Pork Chop**

*smashed field peas, baby mushrooms, peppadew relish*

#### **DESSERT**

##### **Signature Dessert Platters**

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

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## **Dinner Menu 4**

**\$60 per person**

*6% sales tax and 20% gratuity not included in menu cost*

### **APPETIZERS**

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

#### **Maryland Style Crabcake**

*Crole mustard aioli, chow chow*

#### **Fried Green Tomatoes**

*goat cheese, sweet pepper coulis and chiffonade of basil*

#### **Farmstead Gouda Cheese Fritters**

*cane syrup*

#### **"Low & Slow" Pork BBQ**

*scallion grit cake, BBQ sauce and cabbage slaw*

#### **Pimento Cheese**

*toasted corn cracker, celery, and house pickles*

### **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**

*garlic grit croutons, grana padano cheese, 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 sautéed with garlic, poblano peppers, and tasso ham, smoked tomato gravy*

#### **Pan Seared North Georgia Trout**

*field pea succotash, lemon aioli*

#### **Pork Chop**

*smashed field peas, baby mushrooms, peppadew relish*

#### **Certified Angus Ribeye**

*roasted fingerlings, grilled asparagus, shallot butter*

### **DESSERT**

#### **Signature Dessert Platters**

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### **Brunch Menu 1**

**\$20 per person**

***6% 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 brunch service)*

##### **Eggs Benedict Southern Style**

*poached eggs, smoked beef brisket, english muffin,  
creole mustard hollandaise, pickled jalapenos*

##### **BBQ Pork Sandwich**

*smoked and chopped on a brioche roll,  
housemade barbecue sauce, creamy slaw*

##### **Caesar Salad with Calabash Shrimp**

*garlic grit croutons, fried okra, Parmesan cheese and garlic dressing*

##### **Fried Green Tomato "BLT"**

*applewood smoked bacon, crisp green tomatoes, arugula,  
garlic mayonnaise on griddled rye bread*



## **Brunch Menu 2**

**\$25 per person**

**6% 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 brunch service)*

#### **Eggs Benedict Southern Style**

*smoked beef brisket, english muffins, Creole mustard hollandaise, pickled jalapenos*

#### **Caesar Salad with Calabash Shrimp**

*garlic grit croutons, fried okra, Parmesan cheese and garlic dressing*

#### **Buttermilk Fried Chicken**

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

#### **Fried Green Tomato "BLT"**

*applewood smoked bacon, crisp green tomatoes, arugula,  
garlic mayonnaise on griddled rye bread*



### **Brunch Menu 3**

**\$30.00 per person**

***6% 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*

##### **Farmstead Gouda Cheese Fritters**

*Red chili wildflower honey*

#### **ENTRÉE**

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

##### **Buttermilk Fried Chicken**

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

##### **Caesar Salad with Calabash Shrimp**

*Garlic grit croutons, fried okra, parmesan cheese and garlic dressing*

##### **Low Country Shrimp and Grits**

*Jumbo white shrimp sautéed with garlic, poblano peppers, and tasso ham, smoked tomato gravy*

##### **Eggs Benedict Southern Style**

*smoked beef brisket, english muffins, Creole mustard hollandaise, pickled jalapenos*

#### **DESSERT**

##### **Signature Dessert Platters**

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



## **Brunch Menu 4**

**\$40.00 per person**

**6% 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*

#### **SCK Pimento Cheese**

*House pickles, celery hearts, corn crackers*

#### **Farmstead Gouda Cheese Fritters**

*Cane syrup*

### **SOUP OR SALAD**

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

#### **Buttermilk Fried Chicken**

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

#### **Low Country Shrimp and Grits**

*Jumbo white shrimp sautéed with garlic, poblano peppers, and tasso ham, smoked tomato gravy*

#### **Caesar Salad with Calabash Shrimp**

*garlic grit croutons, fried okra, Parmesan cheese and garlic dressing*

#### **Crab Cake Benedict**

*poached eggs, jumbo lump crab cakes, English muffin  
tomato hollandaise*

### **DESSERT**

#### **Signature Dessert Platters**

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