



## QUEEN'S FEAST MENU | \$45

*choose your salad*

### FETA + WATERMELON SALAD

*Tossed with balsamic glaze*

### HOUSE SALAD

*Mixed greens, farm-fresh tomatoes, cucumbers and lemon vinaigrette*

*choose your entrée*

### ANDOUILLE SAUSAGE MEATLOAF

*With smashed rustic fingerling potatoes, grilled local asparagus and with a sage, mushroom beurre blanc sauce.*

### SHRIMP & SAUSAGE OVER GRITS

*Sautéed and served over creamy white Grist Mills grits with julienne smoked sausage in a Cajun cream sauce.*

### CHICKEN + SUCCOTASH

*Bell Evans free-range chicken, marinated in garlic rosemary over a farm-to-table succotash including zucchini, squash, corn, snap peas, heirloom grape tomatoes topped with gorgonzola cheese - gluten-free.*

*substitute a protein | inquire about price*

### CHILEAN SEA BASS SMOKED SALMON



*choose your dessert*

### CHOCOLATE TORTE

*Flourless chocolate torte with a dark chocolate ganache, fresh raspberry and orange could, farm-fresh berries, and fresh cream*

### SOUTH CAROLINA PEACH COBLER

*Southern-style warm spiced peach cobbler served with vanilla bean ice cream.*