



FARM-TO-TABLE SOUTHERN INSPIRED

Queen's Feast Menu | \$45

choose your salad

ROASTED SWEET POTATO & ARUGULA

Red onion, roasted pecans, feta cheese & a maple dijon vinaigrette

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 & 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 butternut squash, corn, edamame, heirloom grape tomatoes topped with Gorgonzola cheese - gluten-free.

substitute a protein

CHILEAN SEA BASS | 26

SCALLOP & GRITS - U10 | 20

NEW ZEALAND RACK OF LAMB

half 15 full rack 26

additional appetizers

SMOKED SALMON | 17

Our salmon has a distinctive smoky flavor and a flaky texture served with pickled red onions, Arugula, capers, and buttered crostinis with a dill cucumber tartar sauce.

SMOKED ST. LOUIS SHORT RIBS | 16 6 ribs 24

St. Louis Short Ribs (3) slow-smoked with house made rub served an east meets south slaw.

JUMBO SHRIMP COCKTAIL | (4) 15 (6) 20

Jumbo, fresh East Coast shrimp, chilled and served with a spicy Tequila lime cocktail sauce.

choose your dessert

CHOCOLATE TORTE

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

CINNAMON APPLE BREAD PUDDING

Fresh whipped cream. Add vanilla bean ice cream \$5