



\$50 PP

QUEEN'S FEAST

JULY 19 - 27

STARTERS

GRILLED PEACH SALAD

Mixed greens with grilled peaches, topped with feta, drizzled with a peach bourbon vinaigrette, and finished with fresh mint.

HOUSE SALAD

Mixed greens, shaved red onion, tomatoes, cucumbers, with a fresh lemon dijon vinaigrette.

STARTER ADDITIONS

JUMBO SHRIMP COCKTAIL | 20

Fresh East Coast jumbo shrimp (6) chilled and served with house-made tequila-lime cocktail sauce.

BAKED BRIE | 25

Green Hill Brie from Sweetgrass Dairy in Thomasville, GA brushed with fig jam, layered with succulent figs drizzled with honey and topped with toasted pecans. Served with crostinis.

SOUTHERN SAMPLER | 16

Deviled local farm eggs (5) each with a twist.

DESSERTS

SOUTHERN SWEET BISCUIT

A traditional southern biscuit, sweetened and served with an orange custard sauce, fresh whipped cream, and macerated strawberries.

CHOCOLATE TORTE

Decadent flourless chocolate torte served with a tri-berry coulis, drizzled with chocolate ganache, topped with fresh whipped cream, and garnished with lemon zest.

BANANA CHEESECAKE | 3

A salted bourbon caramel NY style cheesecake with bruléed bananas and whip cream.

ENTRÉES

CHICKEN & SUCCOTASH

Bell Evans free-range chicken, marinated in garlic rosemary over a farm-to-table seasonal succotash (gf), topped with our house-made tomatillo salsa, gorgonzola cheese and a lemon dijon vinaigrette.

SMOKED ST LOUIS RIBS

St. Louis Ribs (4) slow smoked with a Charleston-inspired rub served with fresh watermelon.

ANDOUILLE SAUSAGE MEATLOAF

Spicy andouille sausage served over creamy white Grist Mills grits with a sage mushroom cream sauce.

SHRIMP & GRITS

Fresh East Coast jumbo shrimp sautéed and served over creamy white Grist Mills grits with a cajun andouille cream sauce.

PARMESAN ENCRUSTED SALMON

Parmesan encrusted salmon served over Charleston red rice with a fresh basil emulsion.

ENTRÉE ADDITIONS

SUBSTITUTE ANY PROTEIN BELOW FOR THE ADDITIONAL COST LISTED

8 OZ FILET | +25

Tender beef filet topped with bone marrow compound butter.

FULL RACK OF LAMB | +25

House-seasoned New Zealand rack of lamb.

SEA BASS | +20

Flaky and light sea bass seared to perfection.

NO SHARING

A 20% GRATUITY WILL BE ADDED TO ALL CHECKS

