





## LUNCH MENU | 2 FOR \$20

PLEASE CHOOSE ONE ENTRÉE AND EITHER AN APPETIZER OR DESSERT

## APPETIZER

Fried Green Tomato- Sweet and Spicy Roasted Red Pepper Jam, Local Goat Cheese

Bacon and Cheddar Hushpuppies- Bacon and Jalapeno maple syrup

Low Country Deviled Eggs- Storey Farms Eggs, Dukes Mayonnaise, Relish, Chive, Smoked Paprika

She Crab Soup- Lump Crab Meat, Sherry

**Spinach and Apple Salad-** Baby Spinach, Franny Smith Apples, Toasted Walnuts, Buttermilk Blue, Tarragon and Cider Vinaigrette

Caesar Salad- Torn Romaine Hearts, Croutons, Shaved Parmesan, Cracked Peppercorn, Anchovy Dressing

## ENTREE

Fried Chicken- Mashed Potatoes, Collard Greens, Brown Gravy

Pan Seared Salmon- Carolina Sweet Potato & Smoked Bacon Hash, Virgil Kaine Rye, Local Honey

Crab Cake Sandwich- Pan Seared Crab Cake, Brioche, Lettuce, Tomato, Shaved VVidalia Onions, Remoulade

Shrimp and Grits- Lobster Tasso Ham Gravy, Peppers, Onions, Stone Ground Adluh Mills Grits

Heirloom Winter Squash Cavatelli- Roasted Local Squash, Walnut and Sage Pesto, Vegetable Sugo

## DESSERT

Warm Browned Butter Cake- Vanilla Bean Ice Cream, Carmel Sauce
Flourless Chocolate Torte- Fresh Whipped Cream, Chocolate Ganache
Daily Cheesecake- Ask Server for Details