

Southern Style Regional American Cuisine

April 23, 2025

Appetizer

(select 1)

Jezebel Apple, Cheese, and Sausage Wafer

*Crisp apple, cream cheese, sharp cheddar, pecans, dates, pineapple horseradish glaze
(D, N)*

Skate Wing

Parsnip puree with brown butter, béarnaise sauce, fried parsnip, tarragon (D, E, F)

Soup

Chicken and Wild Rice

Mushrooms, onions, carrots, celery, savory broth (GF)

Salad

(select 1)

Petite Salmagundi

Spring mix, hardboiled egg, asparagus, grilled shrimp, radish, pears, tomato, toasted pine nuts, tarragon shallot red wine vinaigrette (E, N, GF, SF)

Citrus Avocado

Kale, arugula, orange, grapefruit, feta, walnuts, honey citrus vinaigrette (D, GF, N)

Entrée

(select 1)

Nashville Hot Chicken

*Buttermilk brine, crisp coating, spicy butter sauce, pickles, fried potatoes, classic slaw
(D, E)*

Shrimp and Grits

Grilled shrimp, cheesy grits, fried green tomatoes, house made mozzarella, balsamic reduction, candied jalapenos, chive oil, chives (D, SF)

Country Fried Chicken

Crispy fried steak, country gravy, citrus bourbon collard greens, cornbread dressing, caramelized honey, (D)

Carolina BBQ

Smoky mustard glazed ribs, Gullah Hoppin' John, bacon okra pilaf, crispy onion

Dessert

(select 1)

Chef Todd's Restaurant Desserts Class

will be offering a selection of house-made desserts

Menu subject to change to ensure the freshest product available

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SA- Sesame Seeds, SF-Shellfish,

V-Vegetarian, VG-Vegan

\$39.⁹⁵ / meal plus tax and service charge