

GROUP MENU

PRIX FIXE OPTIONS

Heavy Hors D'oeuvres Menu

TIER 1 | \$45/person

Seafood croquettes with aioli
Pimento cheese grit fritters
Meatballs with house steak sauce
Confit chicken wings
Chocolate covered strawberries

TIER 2 | \$60/person

*includes all of the items from tier 1 plus:
Tuna tartare with cucumber
Selection of artisanal cheeses
Cured meats and house made sausages

Group Menu Selections

*all parties have a choice of soup or caesar salad

LEVEL ONE APPETIZERS

Seafood croquettes with aioli
Pimento cheese grit fritters
Meatballs with house steak sauce

LEVEL TWO APPETIZERS

*includes all of the items from level 1 plus:
Confit chicken wings
Selection of artisanal cheeses

Main Courses

(Sample Winter Menu)

LEVEL ONE MAIN COURSE

\$42 | \$48 w/ Level One appetizers - \$50 w/ Level Two appetizers

- Day boat catch, braised cabbage, creamy bacon grits, brown butter vinaigrette.
- Pan roasted springer mountain farms chicken breast, chicken sausage, pickled grape and walnut chutney, parsnip-sorghum puree, crispy chicken skins.
- Butcher's selection, smashed bacon and garlic fingerling potatoes, garlic chives, broccoli raab, butter-braised onion soubise.
Dessert ~ chocolate torte or sorbet

LEVEL TWO MAIN COURSE

\$48 | \$54 w/ Level One appetizers - \$56 w/ Level Two appetizers

- Day boat catch, braised cabbage, creamy bacon grits, brown butter vinaigrette.
- Pan roasted springer mountain farms chicken breast, chicken sausage, pickled grape and walnut chutney, parsnip-sorghum puree, crispy chicken skins.
- Butcher's selection, smashed bacon and garlic fingerling potatoes, garlic chives, broccoli raab, butter-braised onion soubise.
- Atlantic shrimp and grits, house made chorizo, butter beans, mushrooms, sherry cream.
Dessert ~ chocolate torte or sorbet

LEVEL THREE MAIN COURSE

\$54 | \$60 w/ Level One appetizers - \$62 w/ Level Two appetizers

- Day boat catch, braised cabbage, creamy bacon grits, brown butter vinaigrette.
- Pan roasted springer mountain farms chicken breast, chicken sausage, pickled grape and walnut chutney, parsnip-sorghum puree, crispy chicken skins.
- Butcher's selection, smashed bacon and garlic fingerling potatoes, garlic chives, broccoli raab, butter-braised onion soubise.
- Atlantic shrimp and grits, house made chorizo, butter beans, mushrooms, sherry cream.
- Grilled filet mignon, smoked butter beans, hominy, mushrooms, mustard greens, house steak sauce.
Dessert ~ chocolate torte or sorbet

Main Courses

(Sample Spring Menu)

LEVEL ONE MAIN COURSE

\$42 | \$48 w/ Level One appetizers - \$50 w/ Level Two appetizers

- Day boat catch, sautéed farm greens, haricot vert, fingerling potatoes, chive coulis
 - Pan roasted springer mountain farms chicken breast, house made chorizo, Carolina rice risotto, pickled okra, eggplant
- Butcher's selection, local farm succotash, fingerling potatoes, smoked green tomato salsa verde
 - Dessert ~ chocolate torte or sorbet

LEVEL TWO MAIN COURSE

\$48 | \$54 w/ Level One appetizers - \$56 w/ Level Two appetizers

- Day boat catch, sautéed farm greens, haricot vert, fingerling potatoes, chive coulis
 - Pan roasted springer mountain farms chicken breast, house made chorizo, Carolina rice risotto, pickled okra, eggplant
- Butcher's selection, local farm succotash, fingerling potatoes, smoked green tomato salsa verde
 - Atlantic shrimp and grits, squash, house ricotta, castelvetrano olive tapenade, chili coulis
 - Dessert ~ chocolate torte or sorbet

LEVEL THREE MAIN COURSE

\$54 | \$60 w/ Level One appetizers - \$62 w/ Level Two appetizers

- Day boat catch, sautéed farm greens, haricot vert, fingerling potatoes, chive coulis
 - Pan roasted springer mountain farms chicken breast, house made chorizo, Carolina rice risotto, pickled okra, eggplant
- Butcher's selection, local farm succotash, fingerling potatoes, smoked green tomato salsa verde
 - Atlantic shrimp and grits, squash, house ricotta, castelvetrano olive tapenade, chili coulis
 - Grilled filet mignon, grilled beans, roasted cauliflower, smoked cheese curd mashed potatoes, sauce bordelaise
 - Dessert ~ chocolate torte or sorbet

Main Courses

(Sample Summer Menu)

LEVEL ONE MAIN COURSE

\$42 | \$48 w/ Level One appetizers - \$50 w/ Level Two appetizers

- Day boat catch, squash casserole, roasted eggplant, zucchini-sorrel coulis
 - Pan roasted springer mountain farms chicken breast, smoked cream corn, sweet peppers, blistered chilis, cornbread, guajillo vinaigrette
 - Butcher's selection, benton's bacon pork n'beans, collard greens, cider gastrique
- Dessert ~ chocolate torte or sorbet

LEVEL TWO MAIN COURSE

\$48 | \$54 w/ Level One appetizers - \$56 w/ Level Two appetizers

- Day boat catch, squash casserole, roasted eggplant, zucchini-sorrel coulis
 - Pan roasted springer mountain farms chicken breast, smoked cream corn, sweet peppers, blistered chilis, cornbread, guajillo vinaigrette
 - Butcher's selection, benton's bacon pork n'beans, collard greens, cider gastrique
 - Atlantic shrimp and grits, smoked cheese curd, stewed tomatoes and okra
- Dessert ~ chocolate torte or sorbet

LEVEL THREE MAIN COURSE

\$54 | \$60 w/ Level One appetizers - \$62 w/ Level Two appetizers

- Day boat catch, squash casserole, roasted eggplant, zucchini-sorrel coulis
 - Pan roasted springer mountain farms chicken breast, smoked cream corn, sweet peppers, blistered chilis, cornbread, guajillo vinaigrette
 - Butcher's selection, benton's bacon pork n'beans, collard greens, cider gastrique
 - Atlantic shrimp and grits, smoked cheese curd, stewed tomatoes and okra
 - Grilled filet mignon, brussels sprouts, house made chorizo, fresh apple, mushrooms, turmeric-squash puree
- Dessert ~ chocolate torte or sorbet

Main Courses

(Sample Autumn Menu)

LEVEL ONE MAIN COURSE

\$42 | \$48 w/ Level One appetizers - \$50 w/ Level Two appetizers

- Day boat catch, coconut rice, roasted carrots, cardamom spiced beet puree, charred frisee salad
 - Pan roasted springer mountain farms chicken breast, mushroom and leek bread pudding, roasted turnips and rutabaga, rosemary and onion puree
 - Butcher's selection, Carolina rice, haricot vert, squash ribbons, spicy mustard.
- Dessert ~ chocolate torte or sorbet

LEVEL TWO MAIN COURSE

\$48 | \$54 w/ Level One appetizers - \$56 w/ Level Two appetizers

- Day boat catch, coconut rice, roasted carrots, cardamom spiced beet puree, charred frisee salad
 - Pan roasted springer mountain farms chicken breast, mushroom and leek bread pudding, roasted turnips and rutabaga, rosemary and onion puree
 - Butcher's selection, Carolina rice, haricot vert, squash ribbons, spicy mustard
 - Atlantic shrimp and grits, smoked cheese curd, stewed tomatoes and okra
- Dessert ~ chocolate torte or sorbet

LEVEL THREE MAIN COURSE

\$54 | \$60 w/ Level One appetizers - \$62 w/ Level Two appetizers

- Day boat catch, coconut rice, roasted carrots, cardamom spiced beet puree, charred frisee salad
 - Pan roasted springer mountain farms chicken breast, mushroom and leek bread pudding, roasted turnips and rutabaga, rosemary and onion puree
 - Butcher's selection, Carolina rice, haricot vert, squash ribbons, spicy mustard
 - Atlantic shrimp and grits, smoked cheese curd, stewed tomatoes and okra
 - Grilled filet mignon, brussels sprouts, charred scallion, marinated mushrooms, truffle vinaigrette
- Dessert ~ chocolate torte or sorbet