



## Southern Menu

### — APPETIZERS —

#### **Benne Pimento Cheese**

A classic southern favorite with a slight kick served on house made Benne wafers

#### **Mini Crab Cakes**

Local fresh crab tossed with Old bay seasoning and pan fried, topped with a classic caper and dill remoulade sauce

#### **Shrimp and Grits Spoons**

A southern classic made with fresh Shem Creek shrimp, sautéed with a touch of tasso ham and spooned onto creamy Geechy Boys grits, served on a one bite spoon

#### **Ham Biscuits**

White lilly biscuits, filled with country ham and local honey mustard

#### **Mini Chicken and Waffles**

Bit size chicken, breaded and fried, served on a fresh waffle drizzled with a honey and Texas Pete glaze

#### **Bacon Deviled Eggs**

Fresh farm eggs, mixed with diced celery, scallions and a hint of mustard. Toped with crumbled bacon

#### **Crispy Okra**

Fresh okra, cornmeal breaded and fried , sprinkled with Old Bay seasoning

#### **Barbecue and Grit Cake**

Pork shoulder, rubbed with spices and Slow smoked, tossed with a lightly sweet barbeque sauce, served on top of a mini grit cake and topped with tangy slaw

### **Fried Pickles**

Garlic dill pickles, sliced thin and battered with a cornmeal crust, fried until crisp and served with housemade ranch dipping sauce

### — SALADS & SOUPS —

### **Fried Green Tomato Caprese Salad**

Panko and cornmeal crusted local green tomatoes. Layered with local tomatoes, fresh mozzarella and basil oil

### **Crab and Corn Chowder**

Blue crabs, fresh local corn and potatoes simmered with cream, topped with cornbread croutons and fresh chives

### **Baby lettuce and Fried Oyster Salad**

Baby greens tossed in a light lemon and garlic vinaigrette topped with panko and cornmeal crusted fresh oysters

### **Shrimp Bisque**

Local fresh shrimp, with a touch of cream and sherry pureed

### — Main Courses —

### **Sweet Tea Grilled Pork Chop**

Thick cut boneless pork chop brined in sweet tea, grilled and served with creamed corn and collard greens

### **Low Country Boil**

Local fresh shrimp steamed with Georgia boy sausage, sweet corn and baby potatoes, served with Texas Pete dipping sauce and grandmas corn bread

### **Shrimp and Grits**

Local fresh shrimp, sautéed with andouille sausage, onions and roasted red peppers, served over creamy Geechy boy grits

### **Fried Chicken**

Buttermilk brined chicken, fried until crisp, served with mac and cheese, coleslaw and a buttermilk biscuit

### **Roasted Wild Salmon**

Fresh organic salmon rubbed with sassafras and fennel rub, served over a butterbean, garden tomatoes and sweet corn succotash

— DESSERTS —

**Peach Cobbler**

Fresh local peaches lightly sweetened and baked with sweet cobbler crust, served warm with pecan pie vanilla ice cream

**Key Lime Pie**

Key Lime juice mixed with eggs and cream, baked in a graham cracker crust topped with a pile of fresh whipped cream

**Pecan Pie**

Another classic with a hint of bourbon and served with peach cobbler ice cream

**Individual Coconut Cakes**

Moist and intense coconut flavor, served with coconut sorbet

**Banana Pudding Pie**

Creamy custard layered with fresh bananas, served in a lightly sweetened crust, topped with fresh whipped cream and drizzled with caramel sauce

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