



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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