



## Dinner Menu 1

\$55 per person

*7.75% sales tax and 24% gratuity not included in menu cost*

### APPETIZERS

*(served family style, for everyone to share)*

**Fried Green Tomatoes**

*goat cheese, red pepper coulis*

**Pulled Pork BBQ (mgf)**

*scallion-hoecake, horseradish slaw, BBQ sauce*

**Pimento Cheese (mgf)**

*celery hearts, house made B&B pickles, benne-seed crackers*

### ENTRÉE

*(for your guest to choose at the time of dinner service)*

**Springer Mountain Farms Fried Chicken (mgf)**

*red bliss potatoes, collard greens, honey-thyme jus*

**Shrimp & "Geechie Boy" Grits (gf)**

*our tasso ham, smoked tomato-poblano gravy*

**Mountain Trout (gf)**

*farmers corn salad, black eyed pea-tomato relish*

**Vegetarian Entrée Option**

**English Pea Risotto (gf)**

*charred beech mushrooms, balsamic vinaigrette, grana padano*

### DESSERT

**Angel Pie Trifle**

*small jars filled with layers of chocolate cake, chocolate silk, salted caramel and meringue*



## Dinner Menu 2

\$60 per person

7.75% sales tax and 24% gratuity not included in menu cost

### APPETIZERS

*(served family style, for everyone to share)*

**Fried Green Tomatoes**

*goat cheese, red pepper coulis*

**Pulled Pork BBQ (mgf)**

*scallion-hoecake, horseradish slaw, BBQ sauce*

**Pimento Cheese (mgf)**

*celery hearts, house made B&B pickles, benne-seed crackers*

### SOUP OR SALAD

*(for your guest to choose at the time of dinner service)*

**Georgia Lettuces (gf, vegan)**

*today's vegetables, mustard seed vinaigrette*

*or*

**Old Charleston She-Crab Soup (gf)**

*with fresh cream and sherry*

### ENTRÉE

*(for your guest to choose at the time of dinner service)*

**Springer Mountain Farms Fried Chicken (mgf)**

*red bliss potatoes, collard greens, honey-thyme jus*

**Shrimp & "Geechie Boy" Grits (gf)**

*our tasso ham, smoked tomato-poblano gravy*

**Molasses Brined Pork Chop (gf)**

*roasted pear, lacinato kale, butternut squash, pickled cipollini, sour cherry gastrique*

**Vegetarian Entrée Option**

**English Pea Risotto (gf)**

*charred beech mushrooms, balsamic vinaigrette, grana padano*

### DESSERT

**Angel Pie Trifle**

*small jars filled with layers of chocolate cake, chocolate silk, salted caramel and meringue*



AVALON

## Dinner Menu 3

\$65 per person

7.75% sales tax and 24% gratuity not included in menu cost

### APPETIZERS

*(served family style, for everyone to share)*

#### Fried Green Tomatoes

*goat cheese, red pepper coulis*

#### Pulled Pork BBQ (mgf)

*scallion-hoecake, horseradish slaw, BBQ sauce*

#### Pimento Cheese (mgf)

*celery hearts, house made B&B pickles, benne-seed crackers*

### SOUP OR SALAD

*(for your guest to choose at the time of dinner service)*

#### Georgia Lettuces (gf, vegan)

*today's vegetables, mustard seed vinaigrette*

*or*

#### Old Charleston She-Crab Soup (gf)

*with fresh cream and sherry*

### ENTRÉE

*(for your guest to choose at the time of dinner service)*

#### Springer Mountain Farms Fried Chicken (mgf)

*red bliss potatoes, collard greens, honey-thyme jus*

#### Shrimp & "Geechie Boy" Grits (gf)

*our tasso ham, smoked tomato-poblano gravy*

#### Molasses Brined Pork Chop (gf)

*roasted pear, lacinato kale, butternut squash, pickled cipollini, sour cherry gastrique*

#### Trout (gf)

*fingerling sweet potatoes, Brussels sprouts, bacon, goat cheese, pecan meuniere*

#### Vegetarian Entrée Option

#### English Pea Risotto (gf)

*charred beech mushrooms, balsamic vinaigrette, grana padano*

### DESSERT

#### Angel Pie Trifle

*small jars filled with layers of chocolate cake, chocolate silk, salted caramel and meringue*

South City Kitchen Avalon | 678.722.3602 | southcitykitchen.com



AVALON

## Dinner Menu 4

\$75 per person

7.75% sales tax and 24% gratuity not included in menu cost

### APPETIZERS

*(served family style, for everyone to share)*

#### Fried Green Tomatoes

*goat cheese, red pepper coulis*

#### Pulled Pork BBQ (mgf)

*scallion-hoecake, horseradish slaw, BBQ sauce*

#### Pimento Cheese (mgf)

*celery hearts, house pickles, benne-seed crackers*

### SOUP OR SALAD

*(for your guest to choose at the time of dinner service)*

#### Georgia Lettuces (gf, vegan)

*today's vegetables, mustard seed vinaigrette*

*or*

#### Old Charleston She-Crab Soup (gf)

*with fresh cream and sherry*

### ENTRÉE

*(for your guest to choose at the time of dinner service)*

#### Springer Mountain Farms Fried Chicken (mgf)

*red bliss potatoes, collard greens, honey-thyme jus*

#### Shrimp & "Geechie Boy" Grits (gf)

*our tasso ham, smoked tomato-poblano gravy*

#### Molasses Brined Pork Chop (gf)

*roasted pear, lacinato kale, butternut squash, pickled cipollini, sour cherry gastrique*

#### Georgia Mountain Trout (gf)

*farmers corn salad, black eyed pea-tomato relish*

#### Creekstone Farms Filet Mignon (gf)

*charred Romanesco, herb butter*

#### Vegetarian Entrée Option

#### English Pea Risotto (gf)

*charred beech mushrooms, balsamic vinaigrette, grana padano*

### DESSERT

#### Angel Pie Trifle

*small jars filled with layers of chocolate cake, chocolate silk, salted caramel and meringue*

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