



Lunch Menu 1

\$35 per person

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

SOUP OR SALAD

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

Georgia Lettuces (gf, vegan)
today's vegetables, mustard seed vinaigrette
Old Charleston She-Crab Soup (gf)
with fresh cream and sherry

ENTRÉE

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

Smoke-Roasted Turkey (mgf)
arugula, pecan-smoked bacon, swiss cheese, cane syrup mustard, semolina bread
Pulled Pork BBQ Sandwich (mgf)
horseradish cole slaw, h&f bun
Caesar Salad with Fried Chicken (mgf)
romaine leaves, grana padano, ceasar dressing, fried okra and garlic grit croutons
Springer Mountain Grilled Chicken (mgf)
red bliss potatoes, collard greens, honey-thyme jus

Vegetarian option:

English Pea Risotto (gf)
charred beech mushrooms, balsamic vinaigrette, grana padano



Lunch Menu 2

\$45 per person

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

SOUP OR SALAD

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

Georgia Lettuces (gf, vegan)
today's vegetables, mustard seed vinaigrette
Old Charleston She-Crab Soup (gf)
with fresh cream and sherry

ENTRÉE

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

Springer Mountain Farms Fried Chicken (mgf)
red bliss potatoes, collard greens, honey-thyme jus
Shrimp and "Geechie Boy" Grits (gf)
our tasso ham, smoked tomato-poblano gravy
Pan Roasted Salmon (gf)
wilted red chard, spicy radish salad, lemon butter
Caesar Salad with Grilled Chicken
romaine leaves, grana padano, ceasar dressing, fried okra and garlic grit croutons

Vegetarian 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



Lunch Menu 3

\$50 per person

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

APPETIZERS

(served family style on large platters for everyone to share)

Fried Green Tomatoes

goat cheese, sweet pepper coulis and chiffonade of basil

Pimento Cheese (m-gf)

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

ENTRÉE

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

Springer Mountain Farms Fried Chicken (mgf)

red bliss potatoes, collard greens, honey-thyme jus

Shrimp and "Geechie Boy" Grits (gf)

our tasso ham, smoked tomato-poblano gravy

Pan Roasted Salmon (gf)

wilted red chard, spicy radish salad, lemon butter

Caesar Salad with Grilled Chicken (mgf)

romaine leaves, grana padano, ceasar dressing, fried okra and garlic grit croutons

Vegetarian 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