

Plated Appetizers, Soups + Salads

APPETIZERS

Roasted Beets

whipped feta cheese, arugula, toasted walnuts

Charleston Crab Cake

roasted tomato remoulade, black eyed pea relish

Seared Scallop

minted pea and kefir salad

Chicken Liver Parfait

toasted brioche

Ricotta Toast Trio

black pepper-lemon, seasonal fruit and balsamic, prosciutto and fig jam

Pickled Shrimp

cauliflower, yogurt and chickpea salad

SOUPS

Charleston She Crab

sweet corn, jumbo lump crab

Creamy French Onion

brown butter croutons

Cauliflower Bisque

truffle, prosciutto

Roasted Butternut Squash

maple pecan streusel, crème fraîche

Southern Pecan

crème fraîche, toasted pecans

Curried Carrot

yogurt, coriander

Potato Leek

parsley pesto

Chilled Cucumber Buttermilk

benne seed, tangerine

Smokey Sea Island Red Pea

wilted greens, bacon

SALADS

Kale Caesar

*grana padano, crostini
housemade dressing*

Frisee aux Lardon

*soft boiled egg, praline bacon,
pickled shallot, sherry vinaigrette*

Farmers Salad

*seasonal vegetable ribbons,
whipped chevre, lemon herb vinaigrette*

Bibb Salad

*radish, blue cheese,
poppy seed vinaigrette*

Mixed Greens

*candied pecans, blue cheese, dried cranberries,
white balsamic vinaigrette*

Classic Caesar

*romaine lettuce, grana padano, crostini,
housemade dressing*

Mediterranean

*kalamata olive, cucumber, tomato,
lemon-oregano vinaigrette*

Southern Chopped Salad

*corn, black eyed peas, bacon, cucumber,
cheddar cheese, ranch dressing*

Walnut Apple

*pickled shallot, blue cheese,
bourbon mustard vinaigrette*

Kale Salad

*almonds, orange segments,
strawberry champagne vinaigrette*

Plated Entrées

POULTRY

Lemon Caper Chicken

lemon caper sauce, garlic mashed potatoes, broccolini

Garlic Herbed Chicken Breast

english pea rice pilaf, roasted seasonal vegetables

40 Clove Braised Garlic Chicken

crispy smashed red potatoes, haricot vert

Shawarma Spiced Chicken Breast

tahini, marinated cucumber and tomato salad, basmati rice

Paprika Roasted Chicken

grits, crispy brussels sprouts, pan gravy

Lowcountry Chicken Bog

smoked sausage, shrimp, carolina gold rice

Chicken Confit

creamed garlic parmesan mushrooms, farotto

BEEF, LAMB + PORK

Filet Mignon 6oz

potatoes romanoff, broccolini, caramelized shallot butter

Vermouth Braised Short Ribs

polenta, roasted root vegetables

Butcher's Cut

crispy red potatoes, roasted lemon-garlic broccolini

Seared Lebanese Spiced Lamb Steak

pomegranate, saffron basmati rice, stewed haricot verts

Lavender Honey Glazed Lamb Loin

english peas with butter and mint, parsnip puree

Pork Ragu

ricotta gnocchi, braised fennel

Stuffed Pork Tenderloin

sweet fruit, bourbon glaze, grits, braised collards

Bone in Pork Chop 8oz

apple braised collards, grits, bourbon honey mustard

DUO ENTRÉE

Herbed Chicken Breast and Garlic Grilled Shrimp

potato puree, lemon-garlic broccolini

Petite Filet and Crab Cake

potatoes romanoff, haricot vert, caramelized shallot butter, smokey onion remoulade

Filet Oscar

lobster, sauce bearnaise, asparagus, potato puree

Braised Short Rib and Seared Scallops

herbed polenta, roasted root vegetables

New York Strip and Herbed Chicken Breast

potatoes romanoff, haricot vert, red wine jus

Lebanese Spiced Lamb Steak and Shawarma Spiced Chicken

rice pilaf, tomato braised haricot verts, tzatziki

Plated Vegetarian + Seafood Entrées

VEGETARIAN

Shepard's Pie

*wild mushroom, caramelized onions,
yukon gold mashed potatoes*

Ricotta Gnudi

pomodoro, spinach, grana padano

Stuffed Collard Greens

rice, black eyed peas, stewed tomatoes

Lasagna Florentine

ricotta cheese, spinach, oven roasted tomato

SEAFOOD

Honey Bourbon Glazed Salmon

parsnip puree, grilled asparagus

Seared Market Fish

mint, pea and kefir salad, carrot puree

Crab Cake

*black eyed pea relish, polenta,
smokey onion remoulade*

Shrimp and Grits

tasso gravy, sweet peppers

Garlic Shrimp

angel hair pasta, english peas

Seared Scallops

*butterbean succotash, brown butter grits,
saffron beurre blanc*

Truffled Lobster Ravioli

brandy cream sauce, cherry tomato, fresh herbs

Plated Desserts

Chocolate Tart
olive oil, sea salt

Lemon Meringue Tart
lavender blueberry

Carrot Cake
coconut cream cheese frosting, candied ginger

Apple Tart Tatin
dulce de leche whip

Pineapple Rum Cake
brown sugar whipped cream

Classic Red Velvet Cake
cream cheese frosting

Lemon Pot de Creme
almond biscotti

Strawberry Shortcake Trifle
sweet cream, mint

Mint Chocolate Cake
whipped mint white chocolate ganache

Key Lime Pie

Classic Apple Pie with Crumble Topping

Peanut Butter Pie

Carrot Cake
golden raisins, cream cheese icing

Lemon Supreme Layer Cake
vanilla buttercream

Orange Cream Cake
yellow cake, orange buttercream, vanilla buttercream

Coffee and Doughnuts
espresso mousse, chocolate doughnut holes

Lemon Layer Cake
raspberry jam, vanilla buttercream

Apple Buckle
vanilla creme

Berry Cobbler
mint creme

Chocolate Mousse Torte
salted caramel

Chai Tiramisu

New York Style Chocolate Cheesecake
amareno cherries

Peanut Butter Cup
malt cake, peanut butter, chocolate mousse

Chevre Cheesecake
lavender shortbread crust, honey

Red Velvet Cheesecake
coconut macaroon crust

Seasonal Fresh Fruit Tart
vanilla pastry cream

Coconut Pie

Chocolate Pecan Pie

Flourless Chocolate Cake

Summer Pudding
fresh berries, brioche, sweet cream

Hummingbird Cake
pineapple, banana, pecans, cream cheese icing

Chocolate Cake
whipped chocolate hazelnut ganache

Buttermilk Panna Cotta
pink pepper tuille, strawberries

Almond Joy Layer Cake
chocolate cake, coconut, almond

Galette
seasonal fruit, sweet cream

Cannoli Cake
chocolate cake, sweet ricotta cheese, chocolate chips

Raspberry Macaron
vanilla pastry cream, fresh raspberries