



-Prix Fixe- Luncheon Menu

\$24 per person*

Appetizer

Choose one of the following:

Soup Selection of the Day

In the mood of the Chef

Country Caesar Salad

Romaine Lettuce and Watercress tossed with Red Onion, Grape Tomatoes, Parmesan Cheese and Croutons

Fried Green Tomato

Stuffed with creamy Herb Goat Cheese served atop
a bed of Green Tomato Relish finished with Green Onion Mayonnaise

Entree

Choose one of the following:

Southern Fried Chicken

Marinated in Buttermilk and served with Mashed Potatoes, Braised Collard Greens and Pan Gravy

Carolina Gumbo

A stew of Shrimp, Andouille Sausage, Crab, Chicken and Duck with Celery, Okra, Onions, Peppers and Red Rice

Black Eyed Pea Cake

Served with Carolina Red Rice, Asparagus and finished with a drizzle of Lemon-Cayenne Mayonnaise

Charleston Perlau

A Blend of Carolina Red Rice, Andouille Sausage, Duckling and Scallions topped with Jumbo Head-On Shrimp

Chef's Selection

Your server will be pleased to describe the Chef's featured entree selection to you.

Dessert

Sweet Duo

*Exclusive of beverages, tax & gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% pre-tax gratuity will be added to all parties of 8 or more. Please accept this as only a suggestion, and feel free to add or subtract according to your experience.