



PRE-SET DINNER MENU

OPTION #1 - \$39 per person

FIRST COURSE:

MIXED GREEN SALAD

Local Baby Lettuces, Garden Vegetables with Balsamic Vinaigrette

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SOUP OF THE DAY

Seasonal Chef Selection

SECOND COURSE:

BUTTERMILK FRIED CHICKEN

Whipped Potatoes, Green Beans, Cole Slaw & Chicken Gravy

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THREE-MEAT MEATLOAF

Whipped Potatoes, Collard Greens, Red Wine Demi

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CATFISH & GRITS

Gayla Grits, Escarole, Sweet Pepper Broth, Green Tomato Chutney

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KALE & MUSHROOM FARROTTO

Seasonal Vegetables, Sea Island Red Peas, Lemon, Garlic Chips

THIRD COURSE:

S&S CAKE

Chocolate Cake, Sea Salt, Whipped Cream

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BOURBON PECAN PIE

Vanilla Ice Cream

Excludes: Alcoholic Beverages, Juice, Herbal Tea, 7% Sales Tax & 20% Gratuity

Includes: Soft Drinks, Coffee & Iced Tea



PRE-SET DINNER MENU

OPTION # - \$48 per person

FIRST COURSE:

MIXED GREEN SALAD

Local Baby Lettuces, Garden Vegetables with Balsamic Vinaigrette

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SOUP OF THE DAY

Seasonal Chef Choice

SECOND COURSE:

GREAT SOUTHERN BURGER

Smoked Bacon, Aged Cheddar, Fried Egg, Arugula, Roasted Garlic Aioli

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PAN SEARED SEA SCALLOPS

Bacon Jalapeno Creamed Corn, Charred scallion

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BUTTERMILK FRIED CHICKEN

Whipped Potatoes, Green Beans, Cole Slaw & Chicken Gravy

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GRILLED SALMON

Shaved Brussels, Apple, Pecans, Cauliflower Puree

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KALE & MUSHROOM FARROTTO

Seasonal Vegetables, Sea Island Red Peas, Lemon, Garlic Chips

THIRD COURSE:

S&S CAKE

Chocolate Cake, Sea Salt, Whipped Cream

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BOURBON PECAN PIE

Vanilla Ice Cream

Excludes: Alcoholic Beverages, Juice, Herbal Tea, 7% Sales Tax & 20% Gratuity

Includes: Soft Drinks, Coffee & Iced Tea



PRE-SET DINNER MENU
OPTION #3 - \$65 per person

FIRST COURSE:

MIXED GREEN SALAD

Local Baby Lettuces, Garden Vegetables with Balsamic Vinaigrette

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BEETS & APPLES

Horseradish Crème, Arugula, Pecans, Fines Herb

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SOUP OF THE DAY

Seasonal Chef Choice

SECOND COURSE:

GRILLED SKIRT STEAK

Oyster mushrooms, Klondike potato, herb & garlic sauce

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PAN SEARED SEA SCALLOPS

Bacon Jalapeno Creamed Corn, Charred scallion

~

BUTTERMILK FRIED CHICKEN

Whipped Potatoes, Green Beans, Cole Slaw & Chicken Gravy

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GRILLED SALMON

Shaved Brussels, Apples, Pecans, Cauliflower Puree

~

KALE & MUSHROOM FARROTTO

Seasonal Vegetables, Sea Island Red Peas, Lemon, Garlic Chips

THIRD COURSE:

S&S CAKE

Chocolate Cake, Sea Salt, Whipped Cream

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BOURBON PECAN PIE

Vanilla Ice Cream

Excludes: Alcoholic Beverages, Juice, Herbal Tea, 7% Sales Tax & 20% Gratuity

Includes: Soft Drinks, Coffee & Iced Tea