



seasonal offerings luncheon menu

\$45.00 PER PERSON

plus beverages, tax & service

FIRST COURSE | CHOICE OF:

Green Market Salad

Shaved Fennel, Orange, Frizzled Shallots, Grain Mustard Dressing

White Bean Soup

Tuscan Kale, Crisp Bacon



MAIN COURSE | CHOICE OF:

Butter Poached Georgia Shrimp

Anson Mills Grits, Benton's Bacon, Poached Farm Egg

Grilled Hanger Steak

Root Vegetable Fries, Local Radish Salad

Roasted Lemon Chicken

Cracked Olive and Bread Salad



DESSERT | CHOICE OF:

Japanese-Style Soufflé Cheesecake

Honey Whipped Mascarpone, Tropical Fruit Purée

Dark Chocolate Terrine

Extra Virgin Olive Oil, Sea Salt, Toasted Pistachios

*MENU IS SUBJECT TO CHANGE BASED ON SEASONAL ITEMS AND AVAILABILITY OF INGREDIENTS.

**CHEF ALWAYS HAS A VEGETARIAN OPTION FOR YOUR GUESTS.

WE WILL CATER TO ANY FOOD RESTRICTIONS YOUR GUESTS MAY HAVE. ADVANCE NOTICE WILL ALLOW US TO BE MORE CREATIVE.
NATURALLY, CHEF WILL ALWAYS ACCOMMODATE LAST MINUTE FOOD ALLERGIES.