CHEF'S SET*



3 COURSE DINNER

- Choose 1 Salad
- Choose 1 Main
- Choose 1 Dessert
- Includes coffee or tea

68

CHEF'S TASTING SET*

4 COURSE DINNER

- Choose 1 Classic Biscuits or Deviled Eggs
- Choose 1 Salad
- Choose 1 Main
- Choose 1 Dessert
- · Includes coffee or tea

10

65

38

42

39

★ Premium marked items \$10 supplement

78

18

45

28

12



APPETIZERS

14

14

45

FRIED GREEN TOMATO & CRISPY PORK BELLY 18 pimento cheese, smoky tomato jam,

frisée, pickled lemon vinaigrette

DEVILED EGGS dill, chives, smoked trout roe

SWEET CORN HUSH PUPPIES Creole remoulade, honey butter

CRISPY CHICKEN BISCUITS 18 pepper jelly **CHICKEN WINGS**

good ol' chicken wings, smoked chili spice

WHOLE ROASTED 18 CAULIFLOWER pickled mustard seed chimichurri POPCORN SHRIMP 18 brown butter, bacon salt CRAB CAKE 23

lump crab, Creole beurre blanc, cold-pressed pickles

CLASSIC BUTTERMILK BISCUITS honey butter, house-made jam



GARDEN BITES

ADD TO ANY SALAD chicken 10 / pork belly 12 / shrimp 14

THE WEDGE house-smoked pork belly, butter lettuce, charred corn, tomatoes, avocado,

house-made buttermilk ranch dressing **BRUSSELS SPROUT** CAESAR SALAD

toasted garlic baguette, confit tomatoes, arugula, Parmesan cheese

tomato, onions, benne seed dressing

BUTTER LETTUCE & GRILLED MANGO SALAD 18 char-grilled mango, smoked pecans,



MAINS

CHICKEN 'N' 40 WATERMELON 'N' WAFFLES★ cheddar cheese waffle,

spiced watermelon

TRUFFLE & FOIE GRAS **ROASTED WHOLE** YOUNG HEN★ butternut squash biscuit stuffing

LEWELLYN'S FINE

FRIED CHICKEN 1/2 of our famous bird served with honey hot sauce

SIZZLING BLACKENED FILET★ crispy fingerling potatoes and brussels sprout hash, brown butter pickled mustard seed chimichurri

CRISPY SEARED BARRAMUNDI arugula, fennel, crispy potatoes, black garlic caper sauce

SMOKED PORK RIBS hickory smoked, house-made bbq sauce

GRILLED GARLIC SHRIMP fettuccini, white wine, parsley, baguette TEA BRAISED BEEF SHORT RIBS lavender, honey, root vegetables

THE GREAT AMERICAN BURGER short rib, brisket and chuck blend, double patty, house-smoked pork belly, American cheese, house pickles, special sauce, house fries

SHRIMP N' GRITS seared shrimp, roasted tomatoes, aged country ham, red onions, stone ground polenta, PBR jus

LOBSTER MAC & CHEESE★ 64 whole lobster, five artisanal cheeses



MAC & CHEESE	14
five artisanal cheeses, crispy herb crust	

CLASSIC MASHED POTATOES sage gravy

HOUSE FRIES 10 house-made buttermilk ranch, bacon salt

CRISPY BRUSSELS spiced honey

SKILLET CORNBREAD sharp cheddar, bacon, jalapeño, honey butter

CHARRED CORN & QUINOA 12 chipotle, farmer's cheese, cipollini onions

CHEDDAR GRITS

stone ground polenta, sharp cheddar cheese

SPICED WATERMELON citrus, fresh mint

COLLARD GREENS 14 cider vinegar & pork cracklins

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.

10

^{*}Set menus may not be combined with any other offer or promotion.