

GRANTS

RESTAURANT and BAR

STARTER

SEASONAL SOUP

(prepared daily by our Chefs)

BABY LETTUCES

radish, soft herbs, white balsamic vinaigrette

ENTRÉE

MUSTARD BBQ ORGANIC BLACK PEARL SALMON

roasted baby beets, green beans, pickled shallots

CHEF'S SEASONAL PASTA

SPICE ROASTED FREE RANGE BELL & EVANS CHICKEN

Anson Mills cheesy grits, roasted broccoli, red chimichurri

DESSERT

(Please select 2 choices for your guests)

APPLE CRISP

house made vanilla ice cream

WARM CHOCOLATE PUDDING CAKE

salted caramel, dark chocolate ice cream

WHITE CHOCOLATE CHEESECAKE

blueberry preserves, mascarpone whipped cream

Coffee, Tea, Soft Drinks

Menu Price is \$35 per guest and is subject to tax and 18% gratuity.