



FIVE COURSE

PROVISIONS

Hor Dourves

Brussel Sprout

Pine Nuts, Balsamic, Hot Honey

Mac & Cheese Fritters

White Cheddar, Peppered Aioli

Sweet Potato Tarts

Brown Sugar, Pecan Butter

Shrimp & Grits

Blackened Shrimp, Anson Mill Grits, Parsley

Salad & Bread

Jalapeno Cornbread

Sweet Butter

Creole Cesar Salad

Little Gem Lettuce, Cherry Tomato, Parmesan, Spiced Croutons, Cajun Buttermilk

Spinach Salad

Raisin, Blue Cheese, Pecan, Red Onion, Pepper Jelly Vinaigrette

Mains

Blackened Chicken

Paprika, Garlic, Thyme, Lemon Beurre Blanc

Shellfish Monica

Scallop, Shrimp, White Wine Butter Glaze, Scallion, Garlic, Parmesan

Seafood Gumbo

Dungeness Crab, Shrimp, Mirepoix, Bell Pepper, Scallion, Cajun Spices

Smoked Pork Ribs

Brown Sugar Bourbon Glaze, Honey BBQ

Sides

Baked Potato Bar

Cheddar, Bacon, Chorizo, Sour Cream, Scallion

Southern Fried Okra

Herbs, Fresh Pepper

Red Beans & Rice

Onion, Garlic, Cayenne

Corn Maque Choux

Buttered Corn, Holy Trinity, Parsley

Guest w/ Food allergies please be aware that our food may contain or come into contact w/ common allergies

such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat , consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness