



MENU

Summer 2023

1st Course

Smoked Trout - brulee onion, old bay potato chips, creamy dill sauce, hard boiled egg yolk, hot sauce

Local Tomato & Cucumber Salad - grit cake, various tomatoes, marinated cucumber, herbs, smoked buttermilk aioli

Shrimp & Corn - chilled shrimp, asparagus, grilled corn, deviled egg, smoked paprika hollandaise, sourdough crouton

Lobster Salad & Melon - tomato confit, avocado, summer melon, bell pepper, lobster meat, citrus vinaigrette

Steamed Mussels - fire roasted tomato, yellow tomato emulsion, shallot, chardonnay, toasted bread, herbs

2nd Course

Fried Chicken Thighs - boneless beer brined chicken, pimento cheese grits, red pepper, green tomato-black eyed pea relish

Scallops - smoked & seared scallops, tomato & cucumber salad, tomato confit, bacon jam, green peas

Slow Roasted Chicken - beer brined chicken breast, summer vegetable succotash, corn beurre blanc, sorghum glaze

Crab Cake - creamed corn, salsa verde, cotija, cilantro oil

Trout - sweet tea-brined trout, tuscan kale, corn fritters, plum & peach jam, chile oil

3rd Course

Grouper - corn succotash, edamame, red bell pepper, lady peas, corn beurre blanc, basil oil

Braised Short Ribs - red wine braised beef, pimento cheese grits, tomato gravy, summer squashes, okra

Halibut - pimento cheese fritter, zucchini, yellow squash, crawfish meat, creole sauce

Pork Coppa - braised pork shoulder, bourbon glazed peaches, red lady pea "baked beans", greens, pepper confit, greens

Grilled Hanger Steak - baby yukon potato & garlic confit, roasted broccoli, watermelon, herb chimichurri

4th Course

Rocky Road - flourless chocolate cake, white chocolate popcorn, toasted marshmallow, mascarpone, cocoa nib-almond crumble

Key Lime Tart - toasted meringue, lime supreme, graham cracker-macadamia nut crust, salted caramel, white chocolate

Orange Creamsicle - vanilla cake, orange curd, whipped mascarpone, vanilla bean mousse, white chocolate, orange supreme

Caramelized Pineapple & Brown Butter Cake - fresh pineapple, honey-cardamom sauce, pistachio, caramel, whipped creme fraiche

Peach & Ginger Crostata - homemade pie dough, fresh peaches, ginger, turbinado sugar, blueberry compote, vanilla ice cream



MAKING YOUR LIFE BETTER ONE MEAL AT A TIME

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