

## ADMINISTRATIVE DAY LUNCH MENU

## CHAPTER I STARTERS

i.	<sup>V</sup> Fried Green Tomato Salad(2)/Pickled Vegetables/Pimento-Buttermilk Dressing	6
ii.	Clam Chowder/Bacon/Brussel Leaves/Fennel	7
iii.	Southwestern Chicken Tacos (4)/Pico de Gallo/Lime Crema	6
	CHAPTER II MAIN COURSES	
i.	*Shrimp & Grits/Cheddar/Scallions/Lemon Zest	15
ii.	*Angus Beef Burger/Brioche/Swiss/Bacon Mayo/Roma Tomato	16
	OPTIONAL TOPPINGS:  Foie Gras ● 10 ● Fried Egg ● 2 ● Onions & Mushrooms ● 2 ●	
iii.	Duo of Crab Cake & Fried Green Tomato Salad/Ancho Chili Cream/Remoulade	16
iv.	Pecan Chicken Salad/Bleu Cheese/Mandarin Oranges/Water Chestnuts/Sesame-Ginger Vinaigrette	13
v.	*Chipotle Barbecue Salmon/Creamy Hominy/Sautéed Spinach/Honey Glaze	16
vi.	Pappardelle Ala Bolognese/Asiago/Basil	15
vii.	Epic Caesar Salad/Pink Peppercorn/White Anchovy/Crouton	14

SUPPLEMENTS: Grilled Chicken  $\bullet$  4  $\bullet$  Grilled Shrimp  $\{3\}$   $\bullet$  6  $\bullet$ 



## CHAPTER II SIDES

i. Sweet Potato Fries	3		
ii. Parmesan Fries	3		
iii. Fresh Fruit Skewers/Berry Yogurt	3		
iv. Potato Salad	3		
Index			
i. Key Lime Two Ways (Pie * Ice Cream)	6		
ii. Apple Pie Ala Mode/Vanilla Bean	5		
iii. Salted Dark Chocolate Cake/Macerated Berries/Chantilly Cream	5		

## FOOTNOTES:

State sales tax will be added to your order. 20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.

Vdenotes a vegetarian option <sup>G</sup> denotes a gluten free option
\*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.