

# EPI©

## ADMINISTRATIVE DAY LUNCH MENU

### CHAPTER I STARTERS

- i. <sup>V</sup>Fried Green Tomato Salad(2)/Pickled Vegetables/Pimento-Buttermilk Dressing 6
- ii. <sup>VG</sup>Watermelon Gazpacho/Cilantro/Avocado 7
- iii. Sweet Corn Chowder/Bacon/Brussel Leaves/Fennel 5



### CHAPTER II MAIN COURSES

- i. <sup>G</sup>Shrimp & Grits/Cheddar/Scallions/Lemon Zest 15
  - ii. Angus Beef Burger/Potato Roll/Sweet Onion/Bacon Mayo/Roma Tomato 16
- OPTIONAL TOPPINGS:

Foie Gras • 10 •    Fried Egg • 12 •    Onions & Mushrooms • 12 •
- iii. Duo of Crab Cake & Fried Green Tomato Salad/Ancho Chili/Remoulade 16
  - iv. Pecan Chicken Salad/Bleu Cheese/Mandarin Oranges/Water Chestnuts/Sesame-Ginger Vinaigrette 13
  - v. Barbecue Salmon/Black Eyed Peas/Sautéed Spinach/Bourbon Glaze 16
  - vi. <sup>V</sup>Three Cheese Penne Pasta/Grilled Vegetables/Herb Crumb 12
  - vii. <sup>VG</sup>Mediterranean Salad/Cucumber/Muffuletta/Basil Pesto/Spinach/Daikon Sprouts 13

SUPPLEMENTS:

Grilled Chicken • 4 •    Grilled Shrimp {3} • 6 •



### CHAPTER II SIDES

- i. Sweet Potato Fries 3
- ii. Parmesan Fries 3
- iii. Fresh Fruit Skewers/Berry Yogurt 3
- iv. Pasta Salad 3



### INDEX

- i. Apple Cobbler/Salted Caramel Ice Cream 5
- ii. Warm Chocolate Torte/Macerated Berries/Whipped Cream 5
- iii. Daily Selection of Sorbets 4