

DINNER PACKAGES

Option 1

Package Proposal

\$58 /person

First Course:
1 Small Share
1 Salad or Soup

Second Course:
2 Fixins
2 Plates

Third Course:
Dessert

Option 2

Package Proposal

\$78 /person

First Course:
2 Small Share
1 Salad or Soup

Second Course:
2 Fixins
3 Plates

Third Course:
Dessert

Option 3

Package Proposal

\$98 /person

First Course:
1 Step'n Up

Second Course:
2 Small Share
1 Salad or Soup

Third Course:
3 Fixins
3 Plates

Fourth Course:
Dessert

Step'n Up

Pickle Jar *additional \$5 per person*

Chef's selection of pickled seasonal vegetables.

Fried Chicken and Caviar *additional \$8 per person*

Black truffle waffle, crème fraiche, crispy fried chicken, chive & caviar

Spiced Watermelon & Tuna Crudo *\$8 per person*

Seasoned with yuzu, fresh mint and chili spice

Charcuterie *additional \$10 per person*

Chef's selection of meats, artisanal cheese and spreads

Small Shares

Deviled Eggs

Fresh Chive, Dill & Redneck Caviar

Fried Green Tomato BLT

Pork Belly, Tomato Jam, House-made Pimento Cheese, Frisee & Lemon Vinaigrette

Skillet Cornbread

Leicester Cheddar, Bacon, Jalapeno & Honey Butter

Buttermilk Biscuits

Honey Butter & House-made jam

Salads & Soups

Butter Lettuce & Grilled Mango Salad

Char-Grilled Mango, Smoked Pecans, Tomato, Red Onions & Benne seed Dressing

The Wedge

House-smoked pork belly, avocado, butter lettuce, charred corn, tomatoes, house-made buttermilk ranch dressing

Arugula Salad

Tart green apple, cornbread croutons, moonshine raisins, Leicester cheddar & cider vinaigrette

Mushroom Bisque

Tarragon & White Truffle Oil

Tomato Basil Bisque

Basil Oil and Crostini

Fixins

Cheddar Waffle

Bourbon maple syrup

Cauliflower Mashed Potatoes

Whipped with roasted garlic

Southern Slaw

Crispy chicken skin

House Cut Fries

Buttermilk dipping sauce & bacon salt

Macaroni & Cheese

Five artisanal cheeses, crispy herb crust

Spiced Watermelon

Chili spiced, citrus & mint

Collard Greens

Cider vinegar, pork shoulder & crispy pork skin

Cool Ranch Cucumber Salad

Tomato, red onion, cucumber, buttermilk & dill vinaigrette

Crispy Brussels

Spiced honey & finishing salt

Cheddar Grits

Stone ground polenta & sharp cheddar cheese

Plates

Cauliflower Steak

Cauliflower mashed, mushroom frites & Thai chili chimichurri

Seasonal Vegetable & Grit Cake

Sofrito, artichoke, basil & corn

Shellfish Pan Roast

Fresh shellfish, lardons, okra & pickled red onion. Served in a sweet, smooth & creamy broth and buttered baguette

Seafood Jambalaya

Spiced rice, scallop, tiger prawn, mussel, chicken sausage and pork chorizo

Honey Peppercorn Salmon

Brine smoked & peppercorn crusted, dill beurre blanc & pickled red onion

Shrimp & Grits

Served with a buttery beer both, half dried tomato & spring onions

Pan Roasted Duck Breast

Arugula & lardon Salad with Smoked Honey Carrots

Lewellyn's Fine Fried Chicken

Our famous bird served with honey hot sauce

St. Louis Style Pork Ribs *additional \$6 per person*

House-made bbq sauce & green apple sauce

Short Rib *additional \$10 per person*

Bone-in beef short rib, cauliflower mashed, pickled carrot and coriander leaf.

Australian Wagyu *additional \$55 per person*

Green peppercorn sauce and root vegetable