



COURSE 1

CUP SHE CRAB SOUP
HOUSE SALAD
WITH RANCH OR RED WINE VINAIGRETTE
FRIED GREEN TOMATO
WITH MIXED GREENS, PIMENTO CHEESE DRESSING,
PARMESAN CHEESE & BACON

COURSE 2

PULLED PORK BBQ
SLOW COOKED PORK, HAND PULLED,
SERVED WITH COLESLAW, MASHED POTATOES & CORNBREAD.
YOUR CHOICE OF *VA* OR *NC* BBQ SAUCE
BEEF BRISKET
SLOW COOKED BEEF, SLICED TOPPED WITH MAPLE MUSTARD GLAZE
SERVED WITH CRISPY BRUSSELS, THREE CHEESE MAC 'N' CHEESE, & CORNBREAD
FRIED CHICKEN
HAND BREADED ALL WHITE MEAT BONELESS FRIED CHICKEN WITH SOUTHERN
GREEN BEANS, SAGE RICE PILAF, & CORNBREAD
CRABCAKE
ONE CHESAPEAKE STYLE CRAB CAKE WITH ROASTED BROCCOLI,
ROASTED SWEET POTATOES & CORNBREAD.
SERVED WITH *COCKTAIL*, *TARTER*, OR *SPICY REMOULADE*
GRILLED CHICKEN
PEPPER JELLY GLAZED GRILLED CHICKEN WITH WHITE CHEDDAR GRITS,
SAUTEED WINTER SQUASH, & CORNBREAD.
HEARTHSIDE PASTA
CAVATAPPI PASTA WITH RED ONION, MUSHROOMS, & SPINACH TOSSED IN
BUTTERNUT ALFREDO WITH ROASTED GARLIC AND SAGE YOUR CHOICE OF
GRILLED SHRIMP, *GRILLED CHICKEN*, OR *FRIED GREEN TOMATOES*
GRILLED CHIX ORCHARD SALAD
SPINACH WITH APPLES, CRANBERRIES, RED ONIONS,
TOASTED PECANS, AND BLEU CHEESE CRUMBLES
CHOOSE: *HAZEL WILD DRESSING* OR *CIDER MUSTARD VINAIGRETTE*
CHOOSE: *GRILLED SHRIMP*, *GRILLED CHICKEN*, OR *FRIED GREEN TOMATOES*

COURSE 3

BROWNIE A LA MODE | SEASONAL PIE | CREME BRULEE | SORBET
DESSERT SELECTIONS MAY VARY