

SEATED DINNER SERVICE

STARTERS

SALTHOUSE CAESAR

Romaine Hearts | Parmesan | White Anchovy |
Focaccia Crouton | Creamy Caesar

SALTHOUSE SALAD

Local Greens | South Carolina Roasted Pecan | Aged Gouda |
Dried Blueberries | Grape Tomato | White Balsamic Vinaigrette
(GF, V)

GREEN SALAD

Romaine and Bibb Lettuces | Oven-Roasted Tomato |
Shaved Carrot | Fresh Mint | Focaccia Crouton | Asiago |
Red Wine Vinaigrette (V)

SOUTHERN SALAD

Romaine Hearts | Shaved Cucumber | Apple Wood Smoked
Bacon | Tennessee Cheddar | Cornbread Crouton | Red Onion |
Pimento Cheese Ranch

SPINACH SALAD

Baby Spinach | Seasonal Melon | English Cucumber |
Toasted Hazelnut | Feta | Vanilla Vinaigrette (GF, V)

FARMER'S COMPOSED SALAD

Local Greens | Heirloom Grains | Other Seasonal Ingredients |
Lemon Vinaigrette | Edible Flower (GF, V, VE)

CAPRESE SALAD

Salthouse Handmade Mozzarella | Local Tomato | Fresh Basil |
Aged Balsamic | California Olive Oil (GF, V)

BEEF CARPACCIO SALAD

Red & Golden Beets | Orange | Roasted Pistachio |
Local Chevre | Arugula | Roasted Beet Vinaigrette (GF, V)

WEDGE SALAD

Romaine Heart | Cherry Tomato | Bacon Lardon | Blue Cheese
Dressing | Benne Seed | Fresh Dill (GF, V)

CHEESE TASTING PLATE

Chef's Selection of Three Cheeses | Salthouse Jams | Fresh
Berries | Local Honey | Marinated Pea Sprouts | Crostini (V)

BREAD BOWL CLAM CHOWDER

Chopped Clams | Neuskies Bacon | Potato | Tarragon |
Cholula | Scallion | Pane Di Vita Sourdough Bowl

WILD MUSHROOM BISQUE

Mepkin Abbey Mushroom | Salthouse Thyme | Lemon |
Gorgonzola Crouton (V)

CHILLED JOHN'S ISLAND CORN BISQUE

Alabama Boiled Peanut | Roasted Red Pepper | Tarragon |
Vanilla Milk | Buttered Popcorn (V)

BUTTERNUT SQUASH SOUP

Ginger Crema (V)

SEASONAL GAZPACHO (GF, V, VE) (TOMATO, PEACH, WATERMELON)

*Option to garnish with Jumbo Lump Crab

SHARED FAMILY STYLE BOARDS

SOUTHERN ANTIPASTO OR ITALIAN ANTIPASTO
CHARCUTERIE
CHEESE
BEST OF SEASON

SOUP/SALAD COMBO PLATES AVAILABLE



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ENTRÉES

FROM THE FIELDS/VEGETARIAN

QUINOA CAKE

Oven-Roasted Tomato | Fresh Herbs | Dried Berries |
Candied Carrot Coulis (V, VE, GF upon request)

MUSHROOM RAVIOLI

Mepkin Abbey Shiitake | Cremini | Fresh Oregano | Lemon |
Parmesan (V)

CHEF'S SELECTION VEGETABLE PLATE

Local & Seasonal Vegetables & Grains (GF, V, VE)

EGGPLANT PARMESAN

Herb Bread Crumbs | San Marzano Tomato Sauce | Fresh Basil |
Salthouse Mozzarella | Marinated Arugula (V)

BUTTERNUT SQUASH CAKES

Smoked Corn Purée | Swiss Chard | Roasted Beet Farro
(GF, V, VE)

PEA RISOTTO

English Pea | Snap Pea | Smoked Mushroom |
Oven Roasted Tomato | Lemon | Parmesan Reggiano (GF, V)

STUFFED SPAGHETTI SQUASH

Sweet Potato | Chickpea | Roasted Tomato | Dried Blueberry |
Thyme | SC Pecan | Lemon Brown Butter
(GF, V, VE upon request)

FROM THE OCEAN, CREEKS, & RIVERS

SEARED LOCAL FISH

Seasonal Bean Succotash | Braised Kale Greens |
Candied Carrot Coulis (GF)

SALTHOUSE CRAB CAKES

Garlic Smashed Potatoes | Shaved Brussels Slaw |
Red Pepper Purée | Fried Caper Remoulade

PAN SEARED SALMON

Wild Rice Risotto | Roasted Local Vegetables |
Preserved Lemon Relish (GF)

GARLIC SHRIMP

Parsley Potato Purée | Grilled Peppers | Lemon Gastrique |
Arugula (GF)

PAN SEARED SCALLOPS

Middlins Rice Porridge | Garlic Kale Greens | Roasted Beet
Purée | Candied Carrot Coulis (GF)

SALMON BÉARNAISE

Potato Purée | Garlic Spinach | Béarnaise (GF)

FROM THE FARMS

HERB RUBBED BEEF FILET

Smoked Potato Purée | Benne Seed Asparagus | Carrot Purée |
Bordelaise Sauce (GF)

NEUSKIES WRAPPED FILET & FRITES

Garlic Spinach | House-Cut Frites | Béarnaise |
Salthouse Thyme Demi (GF)

BRAISED SHORT RIB

Wisconsin Cheddar Grits | Mepkin Abbey Mushroom Ragout |
Pickled Orange Gremolata

SMOKED PORK SHANK

Hoppin John | Roasted Carrot | Molasses | Pot Likker Jus

CAST IRON SEARED LEMON THYME CHICKEN

Wisconsin Cheddar Mac-n-Cheese | Southern Green Beans |
Lusty Monk Honey Mustard



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ENTRÉES

FROM THE FARMS (CONT.)

ASHLEY FARMS COQ AU VIN

Pearl Onion | Neuskies Lardons | Mepkin Abbey Shiitake
Mushroom | Farro | Tomato Broth

SORGHUM GLAZED CHICKEN BREAST

Carolina Gold Rice | Roasted Kale | Rosemary | Red Pepper Purée (GF)

HERB ROASTED PORK LOIN

Roasted Potato | Garlic Spinach | North Carolina Apple | Pork Jus (GF)

ASHLEY FARMS CHICKEN PARMESAN

Cavatelli Alfredo | San Marzano Tomato Sauce | Salthouse
Mozzarella | Marinated Arugula

GRILLED BONE IN PORK CHOP

Potato Gratin | Local Smoked Collards | Roasted Peach or
Apple Chutney (GF)

PAN SEARED LAMB CHOPS

Parmesan Polenta | Eggplant & Tomato Ratatouille |
Pickled Peach Gremolata (GF)

SPLIT PLATES

BRAISED PORK BELLY & PROSCIUTTO WRAPPED SHRIMP

Wisconsin Cheddar Grits | Braised Kale Greens |
Coffee-Sorghum Jus (GF)

PETITE FILET & CRAB CAKE

Purple Potato Purée | Benne Seed Asparagus | Bordelaise Sauce |
Remoulade

ROASTED ASHLEY FARMS CHICKEN & BBQ SPICE RUBBED SHRIMP

Aged Gouda Rice Grits | Local Smoked Collards | Charred Corn &
Tasso Ham Relish (GF)

GRILLED FLANK & LOCAL FISH

Local Bean Succotash | Seasonal Vegetables |
Roasted Red Pepper Compound Butter (GF)

BRAISED SHORT RIB & PAN SEARED SCALLOPS

Buttermilk Polenta | Charred Tomato and Mushroom Ragu |
Pickled Peach Gremolata

LEMON THYME CHICKEN & GARLIC SHRIMP

Cheddar & Chive Rice Grits | Benne Seed Baby Carrots |
Grilled Pineapple Salsa (GF)

MEATLOAF & DUCK CONFIT

Duck Leg | Aged Gouda Potato Purée | Roasted Haricot Verts |
Red Eye Gravy

BRAISED PORK BELLY & SEARED CHICKEN LEG

Cornbread Pudding Purée | Local Smoked Collards |
Three Mustard Sauce | BBQ Pork Rinds (GF)

BRUNSWICK STEW & BEEF RIBS

St. Louis Ribs | Baked Orzo Mac n Cheese | Blue Cheese Coleslaw |
Pickled Red Onions

PETITE FILET AND LOCAL FISH

Sweet Potato Souffle | Braised Mustard Greens | Sauce Choron |
Demi (GF)

MEATLOAF AND FRIED SHRIMP

Braised Butterbeans | Garlic Spinach | Red Eye Gravy

