

Dinner on the Square Menu

Appetizers

She Crab Soup

A Creamy Lowcountry Specialty Laced with Sweet Sherry

Mepkin Abbey Oyster Mushrooms

Sautéed with Garlic and a Splash of White Wine Served
over Toasted French Bread with Aged Asiago Cheese

Fried Green Tomatoes

With Crisp and Flavorful Breading Served with Fresh Goat Cheese
and Sweet-Spicy Roasted Red Pepper Jelly over a Bed of Baby Greens

House Salad

Baby Field Greens with Homemade Sweet Pickled Cucumbers,
Shaved Vidalia Onion and Sliced Tomato

Entrees

Chicken and Dumplings

Prestige Farms Chicken Braised in Creamy Herb Gravy with Homemade Dumplings,
Fresh Seasonal Vegetables and Mushrooms
Complimented by Rodney Strong Pinot Noir

12 oz. Grilled Strip Steak

Hand-Cut Angus Beef Basted with Fresh Herb and Shallot-Butter
Served with Fresh Local Vegetables of the Season
Complimented by Trinchero Cabernet Sauvignon

Shrimp and Grits

The Swamp Fox's Award-Winning Sautéed Local Carolina Shrimp and Grits,
Served in a Flavorful Lobster and Tasso Ham Gravy with Sautéed Bell Peppers and Vidalia
Onions over Stone Ground Adluh Pepper Jack Grits
Complimented by Trefethen Chardonnay

The Bishop's Salmon

Grilled Atlantic Salmon with Dijon Mustard Marinade
Served with Ripe Tomato Vinaigrette Served with Fresh Local Vegetables of the Season
Complimented by Row 11 Pinot Noir

Desserts

Southern Pecan Pie

Made in House with Flakey Crust and Rich Pecan Filling
Served with Home-Made Bourbon Vanilla Bean Ice Cream

Caramel Apple Tart

A Warm Tart Of Granny Smith Apples, Puff Pastry Served with an Apple Cedar Reduction
Sauce and Home-Made Cinnamon Ice Cream

Chocolate Bundt Cake

Warm Chocolate Cake with Crème Anglaises and Home-Made Vanilla Bean Ice Cream

