

SUPPER MENU

CHEF NEAL LANGERMANN

Chef of the Year Washington DC 2001  
Multiple Invitee to the James Beard Foundation  
Guest Chef at 2002 Southern Foods Symposium



LANGERMANN'S™  
Fresh Kitchen.

ABOUT OUR GRITS

Our grits hail from the mountains of Georgia. They are known as “heirloom grits” due to the natural pollination of the plants. Once harvested, they are taken to a local mill to be stone ground, then shipped directly to us. Chef Neal adds his special touch while still preserving the character of the grit.

SOUP, SNACKS, STARTER SALADS

|                          |  |                                                               |                   |                    |                                                   |                                             |      |
|--------------------------|--|---------------------------------------------------------------|-------------------|--------------------|---------------------------------------------------|---------------------------------------------|------|
| SOUP OF THE DAY          |  | 7.25                                                          | CAESAR SALAD      |                    | parmesan cheese, croutons, creamy caesar dressing | 6.95                                        |      |
| FIRE ROASTED TOMATO SOUP |  | 6.95                                                          | GOAT CHEESE SALAD |                    | field greens, goat cheese, orange vinaigrette     | 7.95                                        |      |
| HOUSE SALAD              |  | field greens, tomatoes, parmesan cheese, balsamic vinaigrette | 6.25              | SHAKE SHACK SHRIMP |                                                   | buffalo tossed shrimp, blue cheese dressing | 8.95 |
| ASPARAGUS FRITES         |  | Smokey Mountain Pepper Jam                                    | 6.25              |                    |                                                   |                                             |      |

SMALL PLATES

|                                 |                                                                                                              |       |
|---------------------------------|--------------------------------------------------------------------------------------------------------------|-------|
| MISS VERBA'S PIMIENTO CHEESE    | old family recipe                                                                                            | 6.95  |
| GEORGIA GRITS CAKE              | mushrooms, country ham, bacon butter sauce, baby arugula                                                     | 7.25  |
| MISS ELLIE'S FRIED GREEN TOMATO | ranch dressing, Smoky Mountain Pepper Jam, bread and butter pickles                                          | 7.95  |
| THE WEDGE                       | bacon, tomato, blue cheese, creamy ranch dressing                                                            | 7.95  |
| BBQ PORK SPARE RIBS             | creole spice-brown sugar rubbed, BBQ sauce                                                                   | 7.95  |
| CRISPY CATFISH FINGERS          | coleslaw, tartar sauce, lemon wedge                                                                          | 8.95  |
| CAPE FEAR SCALLOPS              | creamy grits, bacon studded butter sauce                                                                     | 9.95  |
| TUNA AND CRAB TARTARE           | sushi grade tuna, jumbo lump crab, spicy avocado dressing, mango, cilantro, seaweed salad                    | 12.95 |
| CRAB AND SPINACH DIP            | cream cheese, white cheddar, warm Ciabatta bread                                                             | 10.95 |
| TRUFFLE-HONEY WINGS             | marinated with black pepper soy sauce, garlic, brown sugar, honey, finished with white truffle infused honey | 7.95  |
| SEARED AHI TUNA                 | pepper crusted Sushi grade tuna, Thai chili avocado sauce, pickled cucumber and red onion                    | 9.95  |



Summer Restaurant Week Winner 2010



Summer Restaurant Week Winner 2011

ENTRÉE SALADS

|                      |                                                                    |       |             |      |           |      |            |      |
|----------------------|--------------------------------------------------------------------|-------|-------------|------|-----------|------|------------|------|
| BIG CAESAR           | crisp romaine, croutons, parmesan cheese, creamy caesar dressing   | 9.95  | add chicken | 3.95 | add steak | 4.95 | add shrimp | 4.95 |
| GRILLED STEAK SALAD  | blue cheese, fresh corn, caramelized onions, raspberry vinaigrette | 15.95 |             |      |           |      |            |      |
| GRILLED SALMON SALAD | roasted beets, goat cheese, walnuts, orange vinaigrette            | 15.95 |             |      |           |      |            |      |

SANDWICHES

served with fries, coleslaw or fresh fruit

|                              |                                                          |       |            |     |           |     |
|------------------------------|----------------------------------------------------------|-------|------------|-----|-----------|-----|
| GRILLED CHICKEN SANDWICH     | baby arugula, guacamole, tomato, Big Marty Roll          | 9.95  |            |     |           |     |
| CREEKSTONE FARM ANGUS BURGER | certified angus, lettuce, tomato, burger sauce, ciabatta | 9.95  | add cheese | .50 | add bacon | .75 |
| TURKEY BURGER                | pepper jam mayo, arugula, tomato, bun                    | 10.95 |            |     |           |     |

FULL PLATES

|                                                              |                                                                                   |              |                       |              |
|--------------------------------------------------------------|-----------------------------------------------------------------------------------|--------------|-----------------------|--------------|
| <b>CREOLE SPICED ROAST CHICKEN</b>                           | mashed potato, broccoli, carrots, spicy creole gravy                              | <b>19.95</b> |                       |              |
| <b>GRILLED HANGER STEAK</b>                                  | wild mushroom, asparagus, corn risotto, spicy tomato butter sauce                 | <b>20.95</b> |                       |              |
| <b>P.E.I. STEAMED MUSSELS</b>                                | garlic, herbs, buttery clam broth                                                 | <b>15.95</b> | chef's marinara sauce | <b>16.95</b> |
| <b>CHARLESTON SHRIMP AND GRITS</b>                           | shallots, tomato, Andouille sausage, buttery clam broth, creamy grits             | <b>20.95</b> |                       |              |
| <b>PAN ROASTED CHILEAN SEA BASS</b>                          | creamed corn, baby arugula, wild mushrooms, roasted fingerlings                   | <b>26.95</b> |                       |              |
| <b>SEARED DAY BOAT SCALLOPS</b>                              | apple-mushroom-sweet potato ragout, trinidadian curry cream sauce                 | <b>23.95</b> |                       |              |
| <b>MISSY'S SKILLET CHICKEN</b>                               | free range chicken breast, creamy grits, haricot verts, Smoky Mountain Pepper Jam | <b>19.95</b> |                       |              |
| <b>SMOKED SEA SALT AND BLACK PEPPER CRUSTED RIBEYE STEAK</b> | creamed spinach, mashed potatoes, Maitre d' Butter                                | <b>25.95</b> |                       |              |
| <b>ARTICHOKE RICOTTA RAVIOLI</b>                             | carmalized onions, fresh spinach, wild mushrooms, house made marinara sauce       | <b>17.95</b> |                       |              |
| <b>MAPLE SMOKEHOUSE RUBBED DUROC PORKCHOP</b>                | spinach, maple whipped yams, calvados jus                                         | <b>19.95</b> |                       |              |
| <b>BRAISED BEEF SHORT RIB</b>                                | mashed potatoes, fresh asparagus, tarragon infused demi glace                     | <b>23.95</b> |                       |              |
| <b>GRILLED SALMON</b>                                        | goat cheese orzo, asparagus, red pepper coulis                                    | <b>21.95</b> |                       |              |
| <b>THREE SIDES</b>                                           | choose any three entrée sides                                                     | <b>10.95</b> |                       |              |

SIDES

|                    |      |                    |      |                    |      |
|--------------------|------|--------------------|------|--------------------|------|
| BROCCOLI           | 4.00 | AGED WHITE CHEDDAR |      | WILD MUSHROOM      |      |
| SAUTÉED SPINACH    | 4.00 | MACARONI & CHEESE  | 6.25 | SWEET POTATO HASH  | 5.25 |
| CREAMY GRITS       | 4.95 | MASHED POTATOES    | 4.00 | GRATIN POTATOES    | 6.95 |
| HARICOT VERTS      | 4.95 | FRENCH FRIES       | 4.00 | MAPLE WHIPPED YAMS | 4.25 |
| STEWED GREEN BEANS | 4.50 | ASPARAGUS          | 4.50 |                    |      |

NON-ALCOHOLIC BEVERAGES

|              |               |                  |                    |            |
|--------------|---------------|------------------|--------------------|------------|
| COFFEE       | CHEERWINE     | ICED TEA-REGULAR | COCA-COLA          | 7-UP       |
| DECAF COFFEE | ARNOLD PALMER | SWEET PEACH TEA  | DIET COKE          | GINGER ALE |
| ESPRESSO     | ICED MOCHA    | PINK LEMONADE    | STEWART'S ROOTBEER | TONIC      |
| CAPPUCCINO   | LATTE         |                  | SUNKIST ORANGE     |            |