

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 MKT PRICE

FIRE ROASTED TOMATO SOUP 7

HOUSE SALAD field greens, tomatoes, parmesan cheese, balsamic vinaigrette 7

ASPARAGUS FRITES Smokey Mountain Pepper Jam 6

CAESAR SALAD parmesan cheese, croutons, creamy caesar dressing 7

GOAT CHEESE SALAD field greens, goat cheese, orange vinaigrette 8

SHAKE SHACK SHRIMP buffalo tossed shrimp, blue cheese dressing 9

SMALL PLATES

MISS VERBA'S PIMIENTO CHEESE old family recipe 7

GEORGIA GRITS CAKE mushrooms, country ham, bacon butter sauce, baby arugula 8

MISS ELLIE'S FRIED GREEN TOMATO ranch dressing, Smoky Mountain Pepper Jam, bread and butter pickles 8

THE WEDGE bacon, tomato, blue cheese, creamy ranch dressing 8

BBQ PORK SPARE RIBS creole spice-brown sugar rubbed, BBQ sauce 9

CRISPY CATFISH FINGERS coleslaw, tartar sauce, lemon wedge 10

CAPE FEAR SCALLOPS creamy grits, bacon studded butter sauce 12

TUNA AND CRAB TARTARE sushi grade tuna, jumbo lump crab, spicy avocado dressing, mango, cilantro, seaweed salad 14

CRAB AND SPINACH DIP cream cheese, white cheddar, warm Ciabatta bread 12

TRUFFLE-HONEY WINGS marinated with black pepper soy sauce, garlic, brown sugar, honey, finished with white truffle infused honey 9

SEARED AHI TUNA pepper crusted Sushi grade tuna, Thai chili avocado sauce, pickled cucumber and red onion 12



Summer Restaurant Week Winner 2010



Summer Restaurant Week Winner 2011

ENTRÉE SALADS

BIG CAESAR crisp romaine, croutons, parmesan cheese, creamy caesar dressing 10 add chicken 4 add steak 5 add shrimp 5

GRILLED STEAK SALAD blue cheese, fresh corn, caramelized onions, raspberry vinaigrette 16

GRILLED SALMON SALAD roasted beets, goat cheese, walnuts, orange vinaigrette 16

SANDWICHES

served with fries, coleslaw or fresh fruit

GRILLED CHICKEN SANDWICH baby arugula, guacamole, tomato, Big Marty Roll 10

CREEKSTONE FARM ANGUS BURGER certified angus, lettuce, tomato, burger sauce, ciabatta 11 add cheese .50 add bacon 1

TURKEY BURGER pepper jam mayo, arugula, tomato, bun 12

FULL PLATES

CREOLE SPICED ROAST CHICKEN mashed potato, broccoli, carrots, spicy creole gravy 22

GRILLED HANGER STEAK wild mushroom, asparagus, corn risotto, spicy tomato butter sauce 23

P.E.I. STEAMED MUSSELS garlic, herbs, buttery clam broth 17 chef's marinara sauce 18

CHARLESTON SHRIMP AND GRITS shallots, tomato, Andouille sausage, buttery clam broth, creamy grits 23

PAN ROASTED CHILEAN SEA BASS creamed corn, baby arugula, wild mushrooms, roasted fingerlings 28

SEARED DAY BOAT SCALLOPS apple-mushroom-sweet potato ragout, trinidadian curry cream sauce 25

MISSY'S SKILLET CHICKEN free range chicken breast, creamy grits, haricot verts, Smoky Mountain Pepper Jam 21

SMOKED SEA SALT AND BLACK PEPPER CRUSTED RIBEYE STEAK creamed spinach, mashed potatoes, Maitre d' Butter 28

ARTICHOKE RICOTTA RAVIOLI caramelized onions, fresh spinach, wild mushrooms, house made marinara sauce 18

MAPLE SMOKEHOUSE RUBBED DUROC PORKCHOP spinach, maple whipped yams, calvados jus 22

BRAISED BEEF SHORT RIB mashed potatoes, fresh asparagus, tarragon infused demi glace 25

GRILLED SALMON goat cheese orzo, asparagus, red pepper coulis 23

THREE SIDES choose any three entrée sides 11

SIDES

BROCCOLI 5
SAUTÉED SPINACH 5
CREAMY GRITS 4
HARICOT VERTS 5
STEWED GREEN BEANS 5

AGED WHITE CHEDDAR
MACARONI & CHEESE 6
MASHED POTATOES 4
FRENCH FRIES 4
ASPARAGUS 5

WILD MUSHROOM
SWEET POTATO HASH 6
GRATIN POTATOES 6
MAPLE WHIPPED YAMS 4

NON-ALCOHOLIC BEVERAGES

COFFEE
DECAF COFFEE
ESPRESSO
CAPPUCCINO

CHEERWINE
ARNOLD PALMER
ICED MOCHA
LATTE

ICED TEA-REGULAR
SWEET PEACH TEA
PINK LEMONADE

COCA-COLA
DIET COKE
STEWART'S ROOTBEER
SUNKIST ORANGE

7-UP
GINGER ALE
TONIC