



### **Dinner Menu 1**

**\$45 per person**

*8% sales tax and 20% gratuity not included in menu cost*

#### **APPETIZERS**

*(served family style on large platters for everyone to share)*

##### **Fried Green Tomatoes**

*goat cheese, sweet pepper coulis and chiffonade of basil*

##### **"Low & Slow" Smoked Pork BBQ**

*Scallion potato hoe cake, housemade BBQ sauce and cabbage slaw*

##### **Pimento Cheese**

*Celery hearts, house pickles, corn crackers*

#### **SOUP OR SALAD**

*(for your guest to choose at the time of dinner service)*

##### **Old Charleston She-Crab Soup**

*fresh cream and sherry*

##### **Mixed Field Greens**

*fresh greens with toasted pecans and balsamic vinaigrette*

#### **ENTRÉE**

*(for your guest to choose at the time of dinner service)*

##### **Buttermilk Fried Chicken**

*whipped potatoes, green beans and bourbon gravy*

##### **Sautéed Shrimp & Scallops**

*over creamy stone-ground grits with garlic gravy*

##### **Grilled Molasses Brined Pork**

*black eyed pea, green bean, and Benton's ham sauté, smashed sweet potatoes, cider-Creole mustard glaze*

##### **Pan Seared Spring Mountain Trout**

*Sweet potato, fennel, and pear hash, pickled crawfish with celery-herb vinaigrette*

#### **DESSERT**

##### **Signature Dessert Platters**

*creatively displayed and perfectly portioned pieces of our chef's signature desserts*



## **Dinner Menu 2**

**\$55 per person**

*8% sales tax and 20% gratuity not included in menu cost*

### **APPETIZERS**

*(served family style on large platters for everyone to share)*

#### **Fried Green Tomatoes**

*goat cheese, sweet pepper coulis and chiffonade of basil*

#### **“Low & Slow” Smoked Pork BBQ**

*Scallion potato hoe cake, housemade BBQ sauce and cabbage slaw*

#### **Low Country Pickled Shrimp**

*Chilled poached shrimp marinated in a spicy BBQ vinaigrette*

#### **Pimento Cheese**

*Celery hearts, house pickles, corn crackers*

### **SOUP OR SALAD**

*(for your guest to choose at the time of dinner service)*

#### **Mixed Field Greens**

*fresh greens with toasted pecans and balsamic vinaigrette*

#### **Caesar Salad**

*garlic grit croutons, grana padano, and caesar dressing*

#### **Old Charleston She-Crab Soup**

*fresh cream and sherry*

### **ENTRÉE**

*(for your guest to choose at the time of dinner service)*

#### **Buttermilk Fried Chicken**

*whipped potatoes, green beans and bourbon gravy*

#### **Grilled Atlantic Salmon**

*Roasted spaghetti squash, house made mascarpone, pomegranate jus, watercress salad*

#### **Sautéed Shrimp & Scallops**

*over creamy stone-ground grits with garlic gravy*

#### **Coca-Cola Braised Beef Brisket**

*Brussels sprouts, roasted cauliflower, butter poached bliss potatoes, Coca-Cola jus*

### **DESSERT**

#### **Signature Dessert Platters**

*creatively displayed and perfectly portioned pieces of our chef's signature desserts*



### **Dinner Menu 3**

**\$60 per person**

*8% sales tax and 20% gratuity not included in menu cost*

#### **APPETIZERS**

*(served family style on large platters for everyone to share)*

##### **Fried Green Tomatoes**

*goat cheese, sweet pepper coulis and chiffonade of basil*

##### **Maryland Crab Cake**

*Creole mustard aioli and chow-chow*

##### **“Low & Slow” Smoked Pork BBQ**

*Scallion potato hoe cake, cole slaw, south city barbecue sauce*

##### **Pimento Cheese**

*Celery hearts, house pickles, corn crackers*

#### **SOUP OR SALAD**

*(for your guest to choose at the time of dinner service)*

##### **Old Charleston She-Crab Soup**

*fresh cream and sherry*

##### **Mixed Baby Lettuces**

*fresh greens with toasted pecans and balsamic vinaigrette*

##### **Caesar Salad**

*garlic grit croutons, grana padano, and Caesar dressing*

#### **ENTRÉE**

*(for your guest to choose at the time of dinner service)*

##### **Buttermilk Fried Chicken**

*whipped potatoes, green beans and bourbon gravy*

##### **Grilled Atlantic Salmon**

*Roasted spaghetti squash, house made mascarpone, pomegranate jus, watercress salad*

##### **Sautéed Shrimp & Scallops**

*over creamy stone-ground grits with garlic gravy*

##### **Grilled Filet Mignon**

*8oz choice tenderloin wrapped in Benton’s Bacon, smashed sweet potatoes*

*SCK collards, black bean chili jus*

#### **DESSERT**

##### **Signature Dessert Platters**

*creatively displayed and perfectly portioned pieces of our chef’s signature desserts*

South City Kitchen Midtown • 404.873.7358 • southcitykitchen.com  
Autumn Woods Group Dining Sales Manager • 678.302.3264 • awoods@fifthgroup.com