



**VININGS**  
**Dinner Menu 1**

**\$40 per person**

*6% 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” Pork BBQ**

*scallion potato hoe cake, house barbecue sauce and cabbage slaw*

**Butterbean Hummus**

*toasted corn crackers and garlic pickles*

**Farmstead Gouda Cheese Fritters**

*cabbage slaw and BBQ aioli*

**ENTRÉE**

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

**Buttermilk Fried Chicken**

*whipped potatoes, thin green beans and bourbon gravy*

**Sautéed Shrimp & Scallops**

*over creamy stone-ground grits with garlic gravy*

**Pan-Seared Georgia Mountain Trout**

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

**Grilled Molasses Brined Pork Chop**

*green bean, black eye pea, and Benton’s ham sauté, smashed sweet potatoes*

**DESSERT**

**Signature Dessert Platters**

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



**VININGS**  
**Dinner Menu 2**

**\$45 per person**

*6% 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*

**Farmstead Gouda Cheese Fritters**

*cabbage slaw and BBQ aioli*

**“Low & Slow” Pork BBQ**

*scallion potato hoe cake, house barbecue sauce and cabbage slaw*

**Butterbean Hummus**

*served with corn crackers and sweet pickled garlic*

**SOUP OR SALAD**

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

**Old Charleston She-Crab Soup**

*with 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*

**Papardelle Pasta**

*butternut squash, Swiss chard, roasted mushrooms, tomatoes, basil, shaved Grana Padano*

**Roasted Mushroom Meatloaf**

*Baby spinach, buttermilk whipped potatoes,*

*crisped onions, smoked chili ketchup*

**Grilled Molasses Brined Pork Chop**

*green bean, black eye pea, and Benton’s ham sauté, smashed sweet potatoes*

**DESSERT**

**Signature Dessert Platters**

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



**VININGS**  
**Dinner Menu 3**

**\$55 per person**

*6% 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*

**Farmstead Gouda Cheese Fritters**

*cabbage slaw and BBQ aioli*

**“Low & Slow” Pork BBQ**

*scallion potato hoe cake, house barbecue sauce and cabbage slaw*

**Butterbean Hummus**

*served with corn crackers and sweet pickled garlic*

**SOUP OR SALAD**

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

**Old Charleston She-Crab Soup**

*with fresh cream and sherry*

**Mixed Field Greens**

*fresh greens with toasted pecans and balsamic vinaigrette*

**ENTREE**

*(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 Atlantic Salmon**

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

**Pepper Rubbed & Grilled 12 oz. Ribeye**

*whipped potatoes, roasted mushrooms and sautéed Swiss chard,*

*buttermilk blue cheese, scallion steak butter*

**DESSERT**

**Signature Dessert Platters**

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



**VININGS**  
**Dinner Menu 4**

**\$60 per person**

*6% 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 Shoulder**

*scallion potato hoe cake, house barbecue sauce and cabbage slaw*

**Farmstead Gouda Cheese Fritters**

*cabbage slaw and BBQ aioli*

**SOUP OR SALAD**

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

**Old Charleston She-Crab Soup**

*with fresh cream and sherry*

**Mixed Baby Lettuces**

*fresh greens with toasted pecans and balsamic vinaigrette*

**Caesar Salad**

*garlic grit croutons, grana padano cheese, 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*

**Pan-Seared Georgia Mountain Trout**

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

**Grilled Molasses Brined Pork Chop**

*green bean, black eye pea, and Benton’s ham sauté, smashed sweet potatoes*

**Pepper Rubbed & Grilled 12 oz. Ribeye**

*whipped potatoes, roasted mushrooms and sautéed Swiss chard,  
buttermilk blue cheese, scallion steak butter*

**DESSERT**

**Signature Dessert Platters**

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