

MOTHER'S DAY AT SOUTH

APERITIF

Your Choice of a Classic Mimosa, Belini, Glass of Prosecco or Glass of Sparkling Apple Cider

AMUSE BOUCHE



SWEET CORN CUSTARD TARTLET
creole shrimp . green tomato chow chow

FIRST COURSE



SOUTH CAESAR SALAD

crisp romaine, cornbread croutons, classic tuscan dressing

LOBSTER BISQUE

lobster, brandy, tomato, cream

CREOLE ANGEL EGGS

candied turkey bacon, capers, pickled red onion

BLUE CRAB TOAST

lemon-caper ravigote, avocado, peppadew relish

FRIED GREEN TOMATOES & SHRIMP REMOULADE

pickled red cabbage

MAIN COURSE

MANGO GLAZED SALMON

sweet mango glaze, mango salsa, buttery broccoli, collard pesto rice

LOW COUNTRY GULF CATFISH & GULF SHRIMP

sautéed shrimp, buttery broccoli, collard pesto rice, tomato-okra sauce

BUTTERMILK FRIED CHICKEN

hot honey drizzle, smoked turkey collard greens, sweet potato gratin

ROSEMARY BRAISED TURKEY WINGS

slow braised, fork tender, served with garlic green beans, apple-cornbread stuffing

GRILLED RIBEYE STEAK

served medium, charred asparagus, buttery sour cream-chive mashed potatoes

CLASSIC CREOLE JAMBALAYA

a spicy blend of chicken, shrimp, turkey Andouille sausage, vegetables & red rice

VEGETARIAN JAMBALAYA

plant-based "meat", wood grilled vegetables, southern red rice

SWEET SOUTHERN DESSERT SAMPLER

PINEAPPLE BREAD PUDDING . CHOCOLATE MOUSSE CRUNCH
TROPICAL MANGO PASSION FRUIT TORTE

AMAZING ADD-ONS

SKILLET OF CORNBREAD 13

CLASSIC MAC & CHEESE 16

SIDES EACH 8

SMOKED TURKEY COLLARDS

GRILLED ASPARAGUS

BUTTERY BROCCOLI

SOUTHERN RED RICE

GARLIC GREEN BEANS

COLLARD PESTO RICE

