

SEATED DINNER SERVICE

STARTERS

SALTHOUSE CAESAR

Romaine Hearts | Parmesan | Focaccia Crouton | Caesar Dressing

SALTHOUSE SALAD

Local Greens | South Carolina Roasted Pecan | Aged Gouda | Dried Blueberry | Grape Tomato | White Balsamic Gastrique (GF, V)

GREEN SALAD

Romaine & Bibb Lettuces | Oven-Roasted Tomato | Shaved Carrot | Fresh Mint | Focaccia Crouton | Asiago | Red Wine Vinaigrette (V)

SOUTHERN SALAD

Romaine Hearts | Shaved Cucumber | Apple Wood Smoked Bacon | Aged Cheddar | Cornbread Crouton | Red Onion | Pimento Cheese Ranch

SPINACH SALAD

Baby Spinach | Seasonal Melon | English Cucumber | Toasted Hazelnut | Feta | Vanilla Vinaigrette (GF, V)

FARMER'S COMPOSED SALAD

Local Greens | Heirloom Grains | Other Seasonal Ingredients | Lemon Vinaigrette | Edible Flower (GF, VE)

CAPRESE SALAD

Fresh Mozzarella | Heirloom Tomato | Fresh Basil | Aged Balsamic | California Olive Oil (GF, V)

BEET CARPACCIO SALAD

Red & Golden Beets | Orange Segments | Roasted Pistachio | Goat Cheese | Arugula | Roasted Beet Vinaigrette (GF, V)

WEDGE SALAD

Romaine Heart | Cherry Tomato | Bacon Lardon | Benne Seed | Fresh Dill | Blue Cheese Dressing (GF)

ENTRÉES FROM THE FARM

HERB RUBBED BEEF FILET

Smoked Potato Purée | Benne Seed Asparagus | Bordelaise Sauce (GF)

BRAISED SHORT RIB

Aged Cheddar Grits | Mepkin Abbey Mushroom Ragout | Pickled Orange Gremolata

SMOKED PORK SHANK

Hoppin John | Roasted Carrot | Pot Likker Jus

CAST IRON SEARED LEMON THYME CHICKEN

Baked Mac-n-Cheese | Southern Style Green Beans | Lusty Monk Honey Mustard

COQ AU VIN

Pearl Onion | Neuskies Lardons | Mepkin Abbey Shiitake Mushroom | Farro | Tomato Broth

SORGHUM GLAZED CHICKEN BREAST

Carolina Gold Rice | Roasted Kale | Rosemary | Red Pepper Purée (GF)

CHICKEN PARMESAN

Cavatelli Alfredo | San Marzano Tomato Sauce | Fresh Mozzarella | Marinated Arugula

GRILLED BONE IN PORK CHOP

Potato Gratin | Smoked Collard Greens | Apple Chutney (GF)

PAN SEARED LAMB CHOPS

Parmesan Polenta Cake | Eggplant & Tomato Ratatouille | Seasonal Gremolata



SEATED DINNER SERVICE

ENTRÉES FROM THE OCEAN, CREEK & RIVER

PAN SEARED LOCAL FISH

Seasonal Succotash | Braised Local Greens |
Candied Carrot Coulis (GF)

SALTHOUSE CRAB CAKES

Garlic Smashed Potatoes | Shaved Brussels Slaw |
Red Pepper Purée | Remoulade

PAN SEARED SALMON

Wild Rice Risotto | Roasted Local Vegetables |

Pickled Rhubarb Purée (GF)

PAN SEARED SCALLOPS

Carolina Gold Middlins Rice | Garlic Mustard Greens |
Roasted Beet Purée | Candied Carrot Coulis (GF)

ENTRÉES FROM THE FIELD/VEGETARIAN

QUINOA CAKE

Oven Roasted Tomato | Fresh Herbs | Dried Berries |
Candied Carrot Coulis (VE, GF upon request)

MUSHROOM RAVIOLI

Mepkin Abbey Shiitake | Cremini | Fresh Oregano | Lemon |
Parmesan (V)

EGGPLANT PARMESAN

Herb Bread Crumbs | San Marzano Tomato Sauce | Fresh Basil |
Fresh Mozzarella | Marinated Arugula (V)

PEA RISOTTO

English Pea | Snap Pea | Smoked Mushroom |

Oven Roasted Tomato | Lemon | Parmesan Reggiano
(GF, V, VE upon request)

STUFFED SPAGHETTI SQUASH

Sweet Potato | Chickpea | Roasted Tomato | Dried Blueberry |
Thyme | South Carolina Pecan (GF, VE)

BUILD YOUR OWN SPLIT PLATE

**Offer your guests variety on one dinner plate. We suggest choosing one seafood and one meat option (surf and turf) to please a wide range of tastes. This type of dinner service also includes your choice of vegetarian entrée as an alternative option for your guests.*

PROTEINS: (choose two)

Butcher Steak	Crab Cake
Flank Steak	Local Fish
Herb Rubbed Petite Filet	Scallops
Lamb Chops	Shrimp Skewer
Lemon Thyme Chicken	Salmon
Pork Loin	

**all GF except Crab Cake which can be GF upon request / additional charge.*

SIDE ITEMS: (choose two)

Purple Potato Purée (V)	Roasted Haricot Verts with Shallots (V)
Benne Seed Asparagus (V)	Potato Pureé (V)
Anson Mill Carolina Gold Middlins Rice (V)	Potato Gratin (V)
Smoked Collard Greens	Parmesan Polenta Cake (V)
Seasonal Succotash (VE)	Sorghum Roasted Carrots (VE)
Braised Local Greens (VE)	Roasted Brussels Sprouts (VE)
Roasted Garlic Broccoli (VE)	Roasted Fingerling Potatoes (VE)
Marsh Hen Mill Stone Ground Grits (V)	

**all GF except Polenta Cake*

SAUCES: (choose one)

Bordelaise	Seasonal Chutney (V)
Remoulade	Horseradish Dijonnaise (V)
Candied Carrot Coulis (VE)	Sorghum Glaze (VE)
Seasonal Gremolata (V)	Roasted Red Pepper Jam (VE)
Grilled Pineapple Salsa (VE)	
Lemon Beurre Blanc (V)	
Lusty Monk Honey Mustard (VE)	

**all GF*

