



**\$45 DINNER MENU**

Plus Tax & Gratuity

**2022 White Linen Dinner**

*Dinner begins at 4pm*

**1<sup>st</sup>**

**Fried Pimento Cheese Bites (V)**

Deep fried house-made pimento cheese, side of marinara sauce

**Pear Salad (V)**

Feta, spiced pecans, charred pear vinaigrette

**Chicken Fried Cauliflower (V)**

Atkinson Farms cauliflower, cheese fondue sauce

**2<sup>nd</sup>**

**Cleverley's Quinoa & Chickpea Salad (GF, V, DF, Plant Based)**

Quinoa, chickpeas, cucumber, red bell peppers, onions, lemon garlic vinaigrette

**Fried Chicken & Mash**

Buttermilk boneless breast, mashed potatoes, sautéed vegetables served with house-made white pork sausage gravy

**Gulf Shrimp 'N' Grits (GF)**

4 Bacon-wrapped Gulf shrimp, stone ground grits, onion, garlic, mushrooms, topped with green onion

**Smothered Salisbury Steak**

Served with mash potatoes and Atkinson farms seasonal veggies

**19<sup>th</sup> Street Double Cheeseburger**

44 Farms beef patties with American cheese & all the fix'ns served with seasoned fries.

**3<sup>rd</sup>**

**Granny Cake**

Moist cake woven with coconut cream, homemade whipped cream icing (family recipe)

**Chocolate Layer Cake**

Three-layer moist chocolate cake with smooth chocolate filling & chocolate ganache

**Pecan Ball (V, GF)**

Vanilla ice cream, fudge, pecans, topped with a cherry & homemade whipped cream