

SPIRIT OF CAROLINA

Sample Menu

Soup

Traditional Charleston She Crab Soup

Spirit Line Salad

Salad of baby greens with local cherry tomatoes, toasted pecans, Maytag blue cheese crumbles with a Port Wine Vinaigrette.

Entrees

Fresh Catch

Fresh fish selected prepared by our chef, served with our roasted shallot mashed potatoes.

Honey Bourbon Glazed Stuffed Chicken

Chicken breast stuffed with a pecan apple cornbread dressing, Gullah rice and fresh seasonal vegetables.

Carolina Crabcakes

A delicious blend of succulent crab meat seasoned with our freshest ingredients and sautéed golden brown. Served with Gullah rice, fresh seasonal vegetables and a citrus beurre blanc.

Lowcountry Shrimp and Grits

Traditional Charleston sautéed shrimp and andouille sausage, served over creamy cheese grits with seasonal vegetables.

Grilled Beef Tenderloin

Served with roasted shallot mashed potatoes, fresh seasonal vegetables and Firestone Merlot bordelaise Sauce.

Assorted Desserts

Vegetarian, Vegan, and Diabetic Meals Available Upon Request

Executive Chef Mason Mullock