



Dinner Menu

Starters

- Fried Green Tomatoes** ~Cornmeal Crusted Green Tomatoes, Tomato Onion Jam & Chili Crème..\$8
- Cajun Stuffed Hushpuppies** ~Shrimp, Crawfish, Corn, Creole Sauce..... \$14
- Blanch's Crab Dip** ~Lump Crab Meat, Cheddar, Old Bay..... \$14
- Pimento Cheese Grit Fries** ~Ritz Cracker Crumbs, Pimento Cheese, Ancho Chili Aioli.....\$10

Short Rib Mac & Cheese

~Braised Short Ribs, Shallot Confit, Swiss & White Cheddar Cheese, Parmesan Bread Crumbs.....\$13

Soups & Salads

Add Chicken \$5, Shrimp \$7, Salmon \$9, Crab Cake \$12

- Soup of the Day**.....\$6.25/\$8.25
- Chesapeake Soup** ~Corn, Lump Crab Meat, Seared Scallop.....Market Price
- Apple Arugula** ~Granny Smith Apples, Candied Nuts, Goat Cheese, Lemon Vinaigrette..... \$10
- Asian Noodle Salad** ~Thai Dusted Grilled Chicken, Cucumber & Zucchini Noodles, Shredded Carrots, Red Cabbage, Green Onions, Black Sesame Seeds, Creamy Peanut Miso Dressing.....\$16
- Butternut Squash Soup** ~Roasted Butternut, Cream.....\$6.25/\$8.25
- Charred Kale** ~Craisins, Pickled Onions, Pine Nuts, Smoked Carrot Vinaigrette, Parmesan.....\$10
- Warm Spinach Salad** ~Spinach, Mozzarella, Red Onions, Bacon, Warm Bacon Vinaigrette...\$11
- Roasted Beet Carpaccio** ~Roasted Red Beets, Pickled Yellow Beets, Yellow Beet Gel, Oranges, Blueberries, Micro Greens, Toasted Pistachios, Goat Cheese & Blueberry Vinaigrette.....\$12

Entrees

Add a Crab Cake to any entrée for an additional \$12

Southern Shrimp & Grits

Blackened Shrimp, Parmesan Cheddar Grits, Andouille, Charred Peppers, Blistered Tomatoes, Smoked Tomato Creole Butter
\$23

Chicken & Waffles

Two Deep Fried Boneless Breasts, Sweet Potato Waffle, Orange Butter & Candied Orange Peel, Maple Syrup
\$20

Harvest Scallops

Pan Seared Scallops, Butternut Squash Puree, Roasted Butternut Squash Apple Almond Hash, Wilted Spinach and Pomegranate Gastrique Finished with Fresh Pomegranates
\$28

Salt & Pepper Catfish

Cornmeal Crusted Catfish, Creamed Succotash, Southern Mac & Cheese
\$21

Alabama White BBQ Chicken

Hickory Smoked Chicken Smothered in a House made White BBQ Sauce served with Grilled Asparagus and Candied Yams
\$25

Consuming Raw or Undercooked Foods May Increase Your Risk of Foodborne Illness

Please let your Server know of any Allergies or Dietary Restrictions prior to ordering

20% Gratuity will be added to parties of 5 or more

Prices are Subject to Change without notice

Dinner Menu 10/1/2016

'Cooks vs. Cons' Crab Cakes

Two Lump Crab Cakes served over Asparagus and Creamed Corn, Bacon and Leeks accompanied by Braised Pork Belly with Celery Apple Slaw and Sriracha Aioli
\$35

Sweet Potato Ricotta Gnocchi (v.)

House Made Sweet Potato Gnocchi, Bacon, Granny Smith Apples, Spiced Pecans, Goat Cheese, Brown Butter Sage Sauce
\$18 (v. \$17)

Spiced Plum Duck Breast

Pan Roasted Duck Breast, Duck Fat Roasted Potatoes, Carrot Puree, Heirloom Carrots, Pickled Plums and Spiced Plum Herbal Tea Glaze
\$30

Braised Short Ribs

Madeira Reduction, Sundried Tomato Risotto, Sautéed Green Beans
\$28

Chicken Fried Steak Frites

Seared Filet Mignon Wrapped in Chicken Skin, Pimento Cheese Grit Fries and Mushroom Demi Glace
\$40

Lapsang Souchong Salmon

Black Sesame Wonton Crusted Salmon, Baby Bok Choy, Red Cabbage, Bean Sprouts and Rice accompanied by Lapsang Souchong Dashi Tea Broth
\$29

Goat Cheese Ravioli (v.)

House made Basil Infused Ricotta Goat Cheese Ravioli, Charred Kale, Sundried Tomatoes, White Beans, Garlic, Shallots and White Wine Finished with Parmesan and Chili Flake
\$20

Southern Fried Cornish Game Hen

Deep Fried Cornish Game Hen served with Bacon Braised Kale and Yellow Squash & Cheddar Cheese Casserole
\$26

Drinks

Serenity's Signature Sweet Strawberry Iced Tea

\$3.85 (One Free Refill)

Sweet or Unsweetened Iced Teas

~Plain Pekoe, Raspberry Herbal, Various Seasonal Flavors
\$3.50 (Unlimited Refills)

Pot of Hot Tea

2-Cup Teapot \$4.00

4-Cup Teapot \$6.00

8-Cup Teapot \$9.00

Serenity's Mocktails

Apple Cinnamon Spice Cider \$6.00

~Hot Cinnamon Spice Tea, Apple Cider, Fresh Apples

Sparkling Blackberry Lemonade \$5.00

~Blackberry Syrup, Blackberries, Fresh Squeezed Lemonade, Lemon Lime Soda

BYOW – Bring Your Own Wine!

Corkage Fee: \$12 per bottle (Fri-Sat); Free Corkage (Tue-Thur)

1 - 750ml bottle per guest, maximum of 4 bottles per table

Southern Sides

Sweet Potato Fries.....\$5.95

Bacon Braised Kale.....\$4.95

Mac & Cheese.....\$5.95

Blanch's Candied Yams.....\$4.95

Grits.....\$4.95

Desserts

Blanch's Peach Cobbler

~Vanilla Ice Cream

\$8.50

Sweet Potato Cheesecake

~Pecan Praline Cluster, Crème, Caramel & Sea Salt

\$8.50

Maple Bacon Pecan Tart

~Brown Butter Ice Cream, Bacon Salt

\$9.25

Purplelicious

~Lemon Blackberry Cake, Mascarpone Cheese, Blackberry Sorbet, Coulis, Crumble

\$9

Cocoa³

~Dark Chocolate Mousse Cake, Hazelnut Ganache, Truffles & Fresh Berries

\$9.50

PROPRIETORS: Blanch & Ronnie Henry

EXECUTIVE CHEF: Brandon Sumblin

PASTRY CHEF: Tiera Sumblin

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