



## Dinner Menu

### Starters

**Cajun Stuffed Hushpuppies** ~Shrimp, Crawfish, Corn, Creole Sauce..... \$14  
**Fried Green Tomatoes** ~Cornmeal Crusted Green Tomatoes, Tomato Onion Jam & Chili Crème.....\$11  
**Fried Okra** ~Cornmeal Crusted Okra accompanied with a Mississippi Comeback Sauce and Lemon Dill Ranch.....\$10

**Blanch's Crab Dip** ~Lump Crab Meat, Cheddar, Old Bay..... \$15  
**Pimento Pork Belly Mac** ~Braised Pork Belly, Smoked Gouda Pimento Cheese, Panko.....\$13  
**Country Clams** ~Little Neck Clams, Smoked Ham Hock and Fennel Consommé.....\$14

### Soups & Salads

*Add Chicken \$6, Shrimp \$7, Salmon \$9, Crab Cake \$12*

**Soup of the Day**.....Market Price  
**Butternut Squash** ~Crème, Micro Green \$6.25/\$8.25  
**Apple Arugula** ~Granny Smith Apples, Candied Nuts, Goat Cheese, Lemon Vinaigrette.....\$10  
**Southern Caesar Salad** ~Romaine, Garlic Butter Cornbread Croutons, Parmesan Cracker and Fried Egg.....\$10  
**Warm Spinach Salad** ~Spinach, Mozzarella, Red Onions, Bacon, Warm Bacon Vinaigrette.....\$11

**Chicken and Sausage Gumbo** ~Andouille Sausage, Chicken, Okra, Filè and Toasted Cajun Spices served over rice.....\$8.75/\$10.75  
**Caramelized Squash Salad** ~Sorghum Roasted Butternut Squash, Shaved Brussels and Chicory tossed in a Maple Walnut Vinaigrette finished with Fresh Pomegranate Seeds.....\$13  
**Roasted Beet Carpaccio** ~Roasted Red Beets, Pickled Yellow Beets, Yellow Beet Gel, Oranges, Blueberries, Baby Arugula, Toasted Pistachios, Goat Cheese & Blueberry Vinaigrette.....\$12

### Entrees

**We kindly ask for no substitutions on Chef Composed Dishes**

*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  
\$24

#### **Chicken & Waffles**

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

#### **Low Country Scallops**

Seared Scallops, Roasted Corn & Shrimp Risotto, Grilled Baby Corn, Cajun Spiced Potato Crisps  
\$29

#### **Salt & Pepper Catfish**

Cornmeal Crusted Catfish, Creamed Succotash, Southern Mac & Cheese  
\$22

#### **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)

#### **'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 Chili Crème  
\$35

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 10/20/2017*

## Southern Fried Chicken

Buttermilk Fried Chicken (Dark Meat), House made B&B Pickles, Red Beans & Rice, Bacon Braised Kale  
\$21

## Pork 'N' Beans

12 oz. Grilled Apple Cider Brined Pork Rib Chop topped with Southern Apple Butter,  
Hickory Smoked Brisket BBQ Baked Beans and Bacon Crusted Onion Rings  
\$28

## Braised Short Ribs

Braised Short Ribs, Madeira Reduction, Roasted Baby Carrots, Morel Mushrooms, Cipolini Onions  
Truffled Potato Puree and Crispy Onions  
\$29

## Lapsang Souchong Salmon

Black Sesame Crusted Salmon, Baby Bok Choy, Red Cabbage, Bean Sprouts and Rice  
accompanied by Lapsang Souchong Dashi Tea Broth  
\$30

## Cornish Hen

Lemon Herb Roasted Cornish Game Hen served with Andouille Sausage Cornbread Stuffing,  
Bacon Sorghum Brussel Sprouts and Demi Glace  
\$26

## Cajun Cod Etouffee

Pan Seared Blackened Cod accompanied by sautéed Green Beans and Crawfish Etouffee served over rice  
\$32

## Harvest Tea Lamb

Grilled Scottish Breakfast marinated boneless leg of Lamb, smoked Cauliflower puree, Butternut Squash Apple  
Hash, toasted Pistachio Pumpkin Seed Gremolata and Scottish Breakfast Port Wine reduction sauce  
\$34

## NY Strip

Grilled 12 oz. New York Strip Steak, crispy smashed Potatoes tossed in creamy Lemon Chive Vinaigrette,  
charred Broccolini and Bourbon Demi Glace  
\$40

## 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

## Southern Sides

House Fries.....\$5

Sweet Potato Fries.....\$6

Bacon Braised Kale.....\$8

Mac & Cheese.....\$9

Creamed Succotash.....\$7

Red Beans & Rice.....\$8

Parmesan Cheddar Grits.....\$7

## BYOW – Bring Your Own Wine!

Corkage Fee: \$15 per table (Fri-Sat) Free Corkage (Tue-Thur)  
1 - 750ml bottle per guest, maximum of 4 bottles per table

## Desserts

**Blanch's Peach Cobbler** ~Vanilla Ice Cream...\$8.50

**Cranberry Poached Pear** ~Fresh Cranberries,  
Hibiscus Tea, Fall Spices & Nut Brittle.....\$9

**Sweet Potato Parfait** ~Sweet Potato Mousse,  
Candied Pecans, Gingersnap Crumble & toasted  
Marshmallow Fluff.....\$8

**Tea Inspired Ice Cream Trio** ~3 Flavors of  
Homemade Ice Cream, chosen by Chef Tiera.....\$8

**Chocolate Decadence** ~Dark Chocolate Cake,  
Hazelnut Ganache, Krispies, Butterscotch.....\$9.50

**Chocolate Covered Strawberry**.....\$3.25

PROPRIETORS: Blanch & Ronnie Henry

EXECUTIVE CHEF: Brandon Sumblin

PASTRY CHEF: Tiera Sumblin

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