



Dinner Menu

Starters

- Cajun Stuffed Hushpuppies** ~Shrimp, Crawfish, Corn, Creole Sauce..... \$14
- Smoked P.E.I. Mussels** ~Hickory, Grilled Corn Maque Choux, Tomato & Corn Broth, Baguette..... \$13
- Fried Green Tomatoes** ~Cornmeal Crusted Green Tomatoes, Tomato Onion Jam & Chili Creme.....\$10
- Blanch's Crab Dip** ~Lump Crab Meat, Cheddar, Old Bay..... \$14
- Black Eyed Pea Hummus (v.)** ~Grilled Pita, Crispy Chicken Skin, Seasonal Veggies..... \$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
- White Chicken Chili** ~Tortilla Chips, Cheese, Sour Cream.....\$7.25/\$9.25
- 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
- Callaloo** ~Crab, Thai Chilies, Coconut...\$8.75/\$10.75
- Warm Spinach Salad** ~Spinach, Mozzarella, Red Onions, Bacon, Warm Bacon Vinaigrette.....\$11
- Fried Green Tomato Salad** ~Heirloom Tomatoes, Burrata Cheese, Basil Oil, Mixed Greens, Buttermilk Peppercorn Ranch Dressing.....\$13
- Roasted Beet Carpaccio** ~Roasted Red Beets, Pickled Yellow Beets, Yellow Beet Gel, Oranges, Blueberries, Micro Greens, 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

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
\$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 Sriracha Aioli
\$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

Southern Fried Chicken

Buttermilk Fried Chicken, Red Beans & Rice, Bacon Braised Kale
\$21

Branzino

Pan Roasted Branzino, Smoked Cauliflower Puree, Mushroom Trio and Pancetta Sorghum Glazed Brussel Sprouts
\$35

Braised Short Ribs

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

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

Vegetarian Dirty Rice (v.)

Red Rice, Trinity, Mushrooms, Eggplant, Cajun Spices
\$20

Alabama White BBQ Chicken

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

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

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

House Fries.....\$5
Sweet Potato Fries.....\$6
Bacon Braised Kale.....\$8
Mac & Cheese.....\$9
Blanch's Candied Yams.....\$8
Creamed Succotash.....\$7
Red Beans & Rice.....\$8
Grits.....\$7

Desserts

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

Apple Crisp ~Granny Smith Apples, Crumble, Indian Spiced Chai Tea Ice Cream.....\$8.50

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

Chocolate Covered Strawberry.....\$3.25

Mango Panna Cotta ~Hibiscus Sauce, Lemon

Raspberry Macaroon, Krispies.....\$9.50

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

Strawberry Shortcake Cheesecake ~Shortcake Crust, Strawberries.....\$9.50

PROPRIETORS: Blanch & Ronnie Henry

EXECUTIVE CHEF: Brandon Sumblin

PASTRY CHEF: Tiera Sumblin

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Dinner Menu 4/2/2017