



## Dinner Menu

### Starters

**Cajun Stuffed Hushpuppies** ~Shrimp, Crawfish, Corn, Creole Sauce..... \$14  
**Fried Green Tomatoes** ~Cornmeal Crusted Green Tomatoes, Tomato Onion Jam & Chili Crème.....\$10

**Blanch's Crab Dip** ~Lump Crab Meat, Cheddar, Old Bay..... \$14  
**Pimento Pork Belly Mac** ~Braised Pork Belly, Smoked Gouda Pimento Cheese, Panko.....\$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

**Warm Spinach Salad** ~Spinach, Mozzarella, Red Onions, Bacon, Warm Bacon Vinaigrette.....\$11  
**Watermelon Salad** ~Fresh Watermelon, Pickled Rind, Fennel, Arugula, Feta Cheese, Watermelon Oolong Vinaigrette.....\$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

*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 Sriracha Aioli  
 \$35

#### Southern Fried Chicken

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

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 7/7/2017*

## Pecan Crusted Branzino

Pecan Crusted Branzino, Grilled Peach Chutney, Potato Puree, Sauteed Green Beans  
\$34

## Braised Short Ribs

Braised Short Ribs, Madeira Reduction, Roasted Baby Carrots, Morel Mushrooms, Cipolini Onions  
Truffled Potato Puree and Crispy Onions  
\$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  
\$30

## Vegetarian Dirty Rice (v.)

Red Rice, Cauliflower 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: \$15 per table (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  
Parmesan Cheddar 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

**Tea Inspired Ice Cream Trio** ~3 Flavors of

Homemade Ice Cream, chosen by Chef Tiera.....\$8

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

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

PROPRIETORS: Blanch & Ronnie Henry

EXECUTIVE CHEF: Brandon Sumblin

PASTRY CHEF: Tiera Sumblin

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