



TEAROOM & FINE DINING

LUNCH MENU

Starters

Blanch's Crab Dip ~Lump Crab Meat, Cheddar, Old Bay
\$15

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

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

Lunch Combo - Choose Two

\$15

Half Sandwich or Panini

Choose From:

Egg Salad, Cashew Chicken Salad Sandwich, Turkey & Ham Pitawich, Mushroom Melt

Additional Charge of \$2.00 for: *Fried Southern Catfish, Chicken Caprese Panini, Roast Beef Panini*

Cup of Soup

Half Salad

Choose From:

Apple Arugula, Southern Caesar, Warm Spinach Salad, Roasted Beet Carpaccio

Sandwiches & Paninis

All Sandwiches Come with Choice of House Fries, Sweet Potato Fries or House Salad

Egg Salad

Chive Butter (Add Lettuce & Tomato \$.40)

\$8.95

Cashew Chicken Salad Sandwich

(Add Lettuce & Tomato \$.40)

\$10.50

Turkey & Ham Pitawich

Arugula, Roasted Red Peppers, Herb Seasoned Cream Cheese on Pita Bread

\$13

Fried Catfish Sandwich

Bacon Caper Aioli, Lettuce, Tomato, Red Onion

\$14

*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

Lunch Menu 10/20/2017

Chicken Caprese Panini

Grilled Chicken, Pesto, Roasted Tomatoes, Mozzarella Cheese
\$15

Sweet and Spicy Chicken Sandwich

Buttermilk Fried Boneless Chicken Thigh, Sweet and Spicy Honey Glaze, Blackened Bacon, Lettuce, Tomatoes and Pickles
\$16

Pimento Patty Melt

Our take on a classic with Smoked Gouda Pimento Cheese, Sautéed Onions & Serenity Sauce served on Sourdough Bread
\$16

Roast Beef Panini

Roast Beef, Boursin Spread, Arugula, Horseradish Mayo and Red Onion Marmalade served on pressed Sourdough Bread
\$15

'Cooks vs. Cons' Crab Cake Sandwich

Lump Crab Cake, Corn, Braised Pork Belly, Bacon Caper Remoulade, Leaf Lettuce and Tomato served on Toasted Brioche Roll with Old Bay Chips
\$18

Mushroom Melt (v.)

Portabella Mushroom, Crimini Mushrooms, Caramelized Onions, Whole Grain Mustard Spread, Smoked Gouda and Mozzarella Cheese served on pressed Sourdough Bread
\$13

Entrees

Southern Shrimp & Grits

Blackened Shrimp, Parmesan Cheddar Grits, Andouille Sausage, 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

Salt & Pepper Catfish

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

Southern Fried Chicken

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

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

PROPRIETORS: Blanch & Ronnie Henry

EXECUTIVE CHEF: Brandon Sumblin

PASTRY CHEF: Tiera Sumblin

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