



TEAROOM & FINE DINING

LUNCH MENU

Starters

Blanch's Crab Dip ~Lump Crab Meat, Cheddar, Old Bay
\$14

Fried Green Tomatoes ~Cornmeal Crusted Green Tomatoes, Tomato Onion Jam & Chili Crème.....\$10
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

Lunch Combo - Choose Two

\$15

Half Sandwich or Panini

Choose From:

Egg Salad, Cashew Chicken Salad Sandwich, Turkey & Ham Panini

Supplemental Charge of \$2.00 for: *Fried Southern Catfish, Chicken Caprese Panini, Cajun Sausage & Peppers Hoagie, Peach & Prosciutto Panini*

Cup of Soup

Half Salad

Choose From:

Warm Spinach Salad, Apple Arugula, Roasted Beet Carpaccio, Watermelon Salad

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 Panini

Arugula, Roasted Red Peppers, Herb Seasoned Cream Cheese
\$13

Fried Catfish Sandwich

Bacon Caper Aioli, Lettuce, Tomato, Red Onion
\$14

Chicken Caprese Panini

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

*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

Peachy BBQ Brisket Sandwich

Hickory Smoked Brisket, Peach Jezebel BBQ Sauce, B&B Pickles, Cheddar Cheese, Crispy Onion Straws,
Served on Housemade Cornbread Roll

\$16

Chicken & Bacon Waffle Sandwich

Choice of Fried or Grilled Chicken Breast, Tomato, Lettuce, Avocado and Cilantro Lime Ranch
served on House made Bacon Cheddar Chive Waffle with Sweet 'n' Smoky Chips

\$16

Cajun Sausage & Peppers Hoagie

Grilled Andouille Sausage, Roasted Pepper Jam, Creole Butter, Caramelized Onions & Peppers

\$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

Peach & Prosciutto Panini

Brown Sugar Grilled Peaches, Prosciutto, Arugula, Whipped Goat Cheese on Pressed Sourdough

\$15

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, 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

Blanch's Candied Yams.....\$8

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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Lunch Menu 7/5/2017