



Vintage Tavern

Ultimate Dinner Menu

Price is \$40 per person and excludes beverage, tax and gratuity. Offer cannot be combined with any other offer or promotion. Items are subject to change due to availability.

Choice of one item from each course.

- Starters -

Charcuterie

House Cured Meats / Cheese / Grapes / Apples

BLT Salad

Cross Country Farms Bibb Lettuce / House Cured Bacon / Maytag Crumbles
Cucumbers / Creamy French Dressing

Seasonal Soup

- Entrée -

Filet Mignon

Buttermilk Mashed Potatoes / Sautéed Spinach / Beef Jus

Chicken "Pot Pie"

Ashley Farms Airline Chicken Breast / Seared Carrots / Broccoli / Creamy Chicken Demi / Puff Pastry Lid

Seared Scallops

Pork Belly / Kale / Pepper Vinegar Finish / Sweet Potato Buerre Blanc

Braised Lamb Shank

Buttermilk Mashed Potatoes / Lamb Demi-Glaze / Gremolata

The Original Flounder

Local Flounder / Creole Mustard / Panko / Herb Onion Spoonbread / Brown Butter Lemon Capers Sauce

- Dessert -

Raspberry Chocolate Rhapsody

Carrot Cake

Crème Brûlée