

SMALL PLATES



Our small plate stations include server composed and presented dishes – generally consisting of a protein, side & vegetable. These stations allow for a social atmosphere with a variety of taste profiles.

.....

GRILLED PETITE FILET

Herb & Brie Knish Roll, Whiskey Au Poivre

BRAISED SHORT RIB

Cabernet Demi-Glace, Garlic Roasted Mashed Potatoes, Seasonal Vegetables

STEAK FRITES

Parmesan Truffle Frites, Garlic Aioli

SOUTHERN PLATE

Fried Chicken, Mac & Cheese, Traditional Collards

PECAN ENCRUSTED CHICKEN BREAST

Bourbon Maple Sauce, Garlic Roasted Mashed Potatoes, French Green Beans

CHICKEN CROQUETTE

Apple Braised Cabbage, Lemon & Whole Grain Mustard Aioli

WINE BRAISED CHICKEN THIGH

Polenta, Broccolini, Gremolata

BASIL ENCRUSTED FISH

Kimchi Butter, Bok Choy

MARYLAND CRAB CAKE

Lemon Dill Aioli, Roasted Asparagus

PAN SEARED SCALLOPS

Risotto, Saffron & Parsnip Puree, Prosciutto Dust

SHRIMP & GRITS

Guest Choice of Charleston Tomato Gravy, Tasso Ham Cream, or White Wine Butter Sauce

SWEET POTATO PANCAKE

Chai Spiced Shrimp, Mango Slaw

WILD MUSHROOM RAVIOLI

Porcini Cream Sauce

VEGETABLE PAELLA

Saffron Arborio Rice, Blackened Vegetables, Crumbled Tofu

SEASONAL GNOCCHI

Locally Sourced From Rio Bertolini, Sautéed Spinach, Sage Brown Butter Sauce

SEASONAL GRAIN BOWL

Israeli Couscous, Tri-Colored Quinoa, Seasonal Vegetables