



## STARTERS

### SMOKED TROUT CROQUETTES

MARINATED CUCUMBER-TOMATO SALAD & DILL CREAM  
10

### GRILLED MISSISSIPPI QUAIL

GRILLED LOCAL ZUCCHINI, SHITAKE MUSHROOMS, BENTONS'S BACON  
& HERB POULTRY JUS  
11

### BEEF TENDERLOIN TIPS

HOUSE-MADE PAPPARDELLE PASTA, PRESERVED EGGPLANT, ARUGULA,  
TOASTED PINE NUTS & GRANA PADANO  
10

### FRIED GREEN TOMATO STACK

PEEKY TOE CRAB, POACHED SHRIMP, AVOCADO, PICO DE GALLO  
& ROASTED RED PEPPER AIOLI  
12

### CHEESE BOARD

CHEF'S CHOICE OF THREE  
SEASONAL FRUIT & TOASTED BRIOCHE  
12

## SOUPS AND SALADS

### CHILLED CUCUMBER SOUP

CRÈME FRAICHE & GOURMET'S GARDEN HERBS  
7

### CREAMY TOMATO SOUP

BASIL OIL & OAK MOON GOAT CHEESE  
7

### BABY GREENS SALAD

GRILLED SUMMER SQUASH, PICKLED RED ONION, FETA CHEESE  
& VERJUS VINAIGRETTE  
8

### CAESAR SALAD

ROMAINE LETTUCE, GRANA PADANO, HERB CROUTONS  
& CLASSIC DRESSING  
7  
WITH MARINATED WHITE ANCHOVIES  
10

### ARUGULA SALAD

OAK MOON CHEVRE, LOCAL CHERRY TOMATOES, TOASTED HAZELNUTS  
& AVOCADO-ORANGE DRESSING  
9

## MAIN PLATES

### FISH OF THE DAY

SUMMER VEGETABLE RISOTTO & SOUTHERN PEACH-BROWN BUTTER  
MKT

### SHRIMP & SCALLOPS

CHEESE GRITS, WILTED SPINACH, FRIED OKRA  
& ANDOUILLE SAUSAGE GRAVY  
25

### SCOTTISH SALMON

TOASTED ALMOND CRUST, SWISS CHARD, ROASTED RED POTATOES  
& GREEN GODDESS DRESSING  
24

### DUCK BREAST

WILD RICE, GRILLED PLUMS, SHITAKE MUSHROOMS  
& VIDALIA ONION MARMALADE  
25

### RACK OF LAMB

SWEET CORN-LIMA BEAN SUCCOTASH & MINT PESTO  
28

### CHICKEN BREAST

ORZO PASTA, RATATOUILLE & HERB POULTRY JUS  
23

### HANGER STEAK

HOUSE-CUT FRIES, WILTED SPINACH, RED WINE SAUCE & TRUFFLE AIOLI  
26

### ANGUS BEEF FILET

TRUFFLED PARSNIP-POTATO PUREE, FRENCH GREEN BEANS,  
CRISPY ONIONS & RED WINE SAUCE  
29

### SIDES

4

HOUSE-CUT FRIES & TRUFFLE AIOLI  
SWEET CORN SUCCOTASH & *BENTON'S* BACON  
FINGERLING POTATOES & GRILLED SQUASH  
BABY SPINACH & GRANA PADANO  
ORZO PASTA & RATATOUILLE  
FRIED OKRA & REMOULADE SAUCE

IN ORDER TO PROVIDE YOU WITH THE FRESHEST INGREDIENTS, THE DINNER MENU IS  
SUBJECT TO CHANGE FREQUENTLY DEPENDING ON THE SEASON AND WHAT IS AVAILABLE  
FROM OUR LOCAL PRODUCERS.

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE AND \$15 PER BOTTLE CORKAGE FEE.

[GOURMETANDCOMPANY.COM](http://GOURMETANDCOMPANY.COM)