

Family Style Supper

Pre Fixe Option 1

First Course

PIMENTO CHEESE JAR *housemade pimento cheese, fire roasted peppers, carrots, celery*

SOUTHERN EDAMAME *steamed peas, spicy chili butter, sea salt*

BUTTER LETTUCE & GRILLED MANGO SALAD *local butter lettuce, grilled mango, smoked pecans, beniseed vinaigrette*

Second Course

LLEWELLYN'S FINE FRIED CHICKEN *"27 - hour" recipe, spicy Tupelo honey, citrus pepper watermelon*

SHRIMP N' GRITS *local shrimp, VA ham, stone ground grits*

CORN 3WAYS *fresh grilled sweet corn, lightly fried hominy, crispy cornbread crumbles*

BUTTERMILK BISCUITS *fresh house baked biscuits, honey butter, seasonal jam*

Third Course

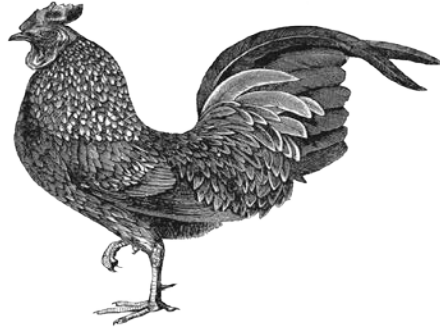
BANANA CREAM PIE *walnut shortbread, nutty banana caramel*

MAPLE PECAN BREAD PUDDING *bourbon anglaise, spiced pecans*

\$45.00 per person++

7% sales tax and 20% gratuity added to final bill

Soft Drinks, Alcoholic Beverages and Coffee not included



Family Style Supper

Pre Fixe Option 2

First Course

FRIED GREEN TOMATO BLT *snake river farms pork belly, fried green tomato, pimento cheese, tomato jam*

SOUTHERN EDAMAME *steamed peas, spicy chili butter, sea salt*

BUTTER LETTUCE & GRILLED MANGO SALAD *local butter lettuce, grilled mango, smoked pecans, beniseed vinaigrette*

Second Course

LLEWELLYN'S FINE FRIED CHICKEN *"27 - hour" recipe, spicy Tupelo honey, citrus pepper watermelon*

SHRIMP N' GRITS *local shrimp, VA ham, stone ground grits*

SWEET TEA-BRINED SOUTHERN RIBS *tender slow-cooked ribs smothered in housemade bbq, pickled chilies, southern slaw*

GARLIC MASHED POTATOES *roasted garlic, fresh cream*

BUTTERMILK BISCUITS *fresh house baked biscuits, honey butter, seasonal jam*

Third Course

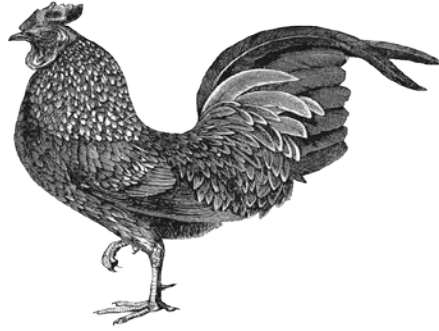
BANANA CREAM PIE *walnut shortbread, nutty banana caramel*

MAMA'S APPLE PIE *buttermilk ice cream*

\$65.00 per person++

7% sales tax and 20% gratuity added to final bill

Soft Drinks, Alcoholic Beverages and Coffee not included



Family Style Supper

Pre Fixe Option 3

First Course

FRIED GREEN TOMATO BLT *snake river farms pork belly, fried green tomato, pimento cheese, tomato jam*

SOUTHERN EDAMAME *steamed peas, spicy chili butter, sea salt*

LIL' BIT OF "MEATLOAF" *slow braised shortrib, mashed potatoes, tomato jam, fried okra*

FARMERS SALAD *seasonal greens, lake meadows farm egg, Vidalia onion vinaigrette*

Second Course

LLEWELLYN'S FINE FRIED CHICKEN *"27 - hour" recipe, spicy Tupelo honey, citrus pepper watermelon*

SWEET TEA-BRINED SOUTHERN RIBS *tender slow-cooked ribs smothered in housemade bbq, pickled chilies, southern slaw*

ELVIS' RIBEYE *Florida Wagyu, smoked onion bourbon jus*

SAUTEED SOUTHERN GREENS

GARLIC MASHED POTATOES *roasted garlic, fresh cream*

BUTTERMILK BISCUITS *fresh house baked biscuits, honey butter, seasonal jam*

Third Course

BANANA CREAM PIE *walnut shortbread, nutty banana caramel*

DEVIL'S FOOD LAYER CAKE *hazelnut bark, dark chocolate sauce*

\$85.00 per person++

7% sales tax and 20% gratuity added to final bill
Soft Drinks, Alcoholic Beverages and Coffee not included