

## Little River Shrimp & Sausage Boil

Shrimp and sausage in a savory boil with baby red potatoes, onion, garlic, celery, bell pepper and fresh corn on the cob.

## Black Mountain Smoked Pork with Eastern North Carolina BBQ Sauce

BBQ rubbed, house smoked pork shoulder, hand pulled and tossed with a Eastern Carolina BBQ sauce of cider vinegar, garlic, onion, cayenne pepper, and brown sugar.

## Beaufort Shrimp & Crab Burger

A hearty shrimp and crab cake enveloped in crunchy panko crumbs and deep fried, served on a Kaiser roll with shredded lettuce, chopped cherry tomatoes, and Yum Yum sauce.

## Charleston Red Rice

Short grain rice simmered with tomato, celery, onion, bell pepper and ground pork sausage.

## Hoppin' John

Black-eyed peas cooked low and slow with sweet onion, chopped tomatoes, roasted garlic, and pickled jalapeno.

## Baked Mac & Cheese

Elbow macaroni and a sauce of sharp cheddar, mozzarella, parmesan, provolone, and pepper-jack cheeses tossed together and baked casserole style with a topping of brown butter bread crumbs.

## Sweet & Spicy Cider Slaw

Red and green cabbage, sweet onions, chives, shaved carrots, and parsley, tossed with a sweet & spicy cider vinegar dressing.

## Lemon Orange Layer Cake

Traditionally called a General Lee cake, layers of lemon filling are sandwiched between sheets of classic white cake and the entirety is frosted with a sweet tart orange icing.

## Apple & Pecan Torte

Locally referred to as a Huguenot Torte, the name comes from its origins at the Huguenot Tavern in Charleston. Being neither Huguenot nor a traditional torte this delicious offering is much like a crumbled Blondie chock-full of apple bits and pecans served with fresh cinnamon whipped cream.