

SUMMER TASTING MENU

\$42 Per Person

Add Cheese Plate at the Beginning or End of Your Meal for \$10

FIRST COURSE

Chef's Soup of the Day

SECOND COURSE

Arugula & Frisee

Bacon Lardons | Figs | Parmesan
Spiced Pumpkin Seeds | Balsamic Vinaigrette

THIRD COURSE

Choice of:

Pan Roasted Scallops

Parsnip Purée | Arugula | Carrots
Potatoes | Marcona Almonds Vinaigrette

Grilled Flat Iron Steak

Roasted Garlic Potato Gratin | Asparagus | Red Wine Jus

Pan Sauteed Crab Cake

Kurios Farms Bibb Lettuce | Red Onion | Capers | Lemon Buttermilk Dressing

FOURTH COURSE

Carolina's Pecan Brittle Basket

Vanilla Bean Ice Cream | Seasonal Fresh Fruits | Chocolate & Caramel Sauces

CAROLINA'S SPECIALTY COCKTAILS

Perdita's Punch

Absolut Razberi | Chambord
Pineapple Juice | Rose Champagne
Served Up with a Twist
8

Blueberry Watermelon Mint Mojito

Watermelon
Fresh Blueberries
Muddled Fresh Mint | Shaken | On the Rocks
8

"Classic" Cream Soda

Goslings Dark Rum
Licor 43 | Ginger | Straight Up
8

Exchange Street Cocktail

Russel's Reserve Bourbon | Grand Marnier
Lemon & Pineapple Juice | On The Rocks
9

South of Broad Old Fashion

Bourbon | Peach Nectar
Muddled Orange Lemon & Lemon | On the Rocks
8

Plantation Soda

Mt. Gay Rum
Muddled Lime | Brown Sugar
Bitters | Tonic | Soda
On The Rocks
8

Dixie Tea

Firefly Sweet Tea Vodka | Absolut Peach
Fresh Squeezed Lemonade
Kennerty Farms Mint | On the Rocks
8

Carolina Colada

Tanqueray Rangpur
Malibu Rum | Licor 43
Coconut Milk | Fresh Lime
9

Palmetto Breeze

Absolut Acai
Limoncello | Champagne
Fresh Blueberries
On the Rocks
8