

SUPPER MENU

ABOUT OUR GRITS

Our grits hail from the mountains of Georgia. They are known as "heirloom grits" due to the natural pollination of the plants. Once harvested, they are taken to a local mill to be stone ground, then shipped directly to us. Chef Neal adds his special touch while still preserving the character of the grit.



Langermann's

SOUTHERN INSPIRED ★ FRESH KITCHEN

WHAT IS LOWCOUNTRY

Lowcountry cuisine is the cooking traditionally associated with the South Carolina Coastal plain from Charleston to Savannah. Early settlers from England, France, Spain, West Africa, and the Caribbean brought with them their traditions and rich, culinary history. Unique dishes such as Shrimp and grits, crab cakes, perloo, she crab soup and fried green tomatoes are examples of Lowcountry cuisine.

Soups, Starter Salads, Snacks

GARDEN GAZPACHO
fresh tomatoes, diced peppers, English cucumbers, cider vinegar, olive oil, crystal hot sauce, jalapeños 7

BABY ARUGULA SALAD
shaved parmesan cheese, cherry tomatoes, lemon olive oil 7

SAVANNAH CAESAR SALAD
award winning dressing, croutons, parmesan cheese 7

MAQUE CHOUX HUSHUPPIES
corn, red peppers, onions, cream, hot honey 7

ROASTED BEET GOAT CHEESE SALAD
field greens, local beets, orange vinaigrette 8

MISS VERBA'S PIMENTO CHEESE
smokey cheddar cheese, cream cheese, pimentos, crostini, celery 7

CRISPY BRUSSEL SPROUTS
quick fried, sherry vinegar, capers 7

SCOTCH EGG
hard cooked egg, savory sausage, aged white cheddar cheese, pepper jam, bread and butter pickles, whole grain mustard 6

Small Plates

CAPE FEAR SCALLOPS
seared dayboat scallops, creamy grits, bacon studded butter sauce 12
(as Entrée 26)

CORNMEAL CRUSTED CATFISH FINGERS
coleslaw, tartar sauce, lemon wedge 10

BBQ PORK SPARE RIBS
Creole spiced - brown sugar rubbed, Savannah and Memphis "Q" Sauce 9

THE WEDGE SALAD
baby iceberg lettuce, blue cheese crumbles, bacon bits, tomato, creamy ranch dressing 8

CRISPY PORK BELLY
creamy grits, stewed tomato jam, braiser reduction 8

LOW COUNTRY LOUIE
lobster, shrimp, crab meat, corn, Creole mayo, biscuits, crostini, baguette 15

CRAB AND SPINACH DIP
lump crab meat, fresh spinach, onion, cream cheese, parmesan cheese, warm Ciabatta bread 12

PORK POPS
roasted pork, date and fig jam, applewood smoked bacon, hot honey 8

PIG - THREE WAYS
crispy pork belly, pork pop, Memphis ribs 12

FRIED GREEN TOMATO
ranch dressing, Smokey Mountain pepper jam, herb cheese, bread and butter pickles 7

Main Plates

PAN ROASTED ALASKAN HALIBUT
brown rice, roasted corn, asparagus, beurre blanc 27

BRAISED BEEF SHORT RIB
ancini de pepe, roasted vegetables, Bordelaise sauce 25

GRILLED ATLANTIC SALMON
goat cheese orzo, red pepper coulis, asparagus 24

CAROLINA SHRIMP AND GRITS
Gulf shrimp, Andouille sausage, shallots, tomatoes, buttery clam broth, over creamy heirloom grits 24

ALLEN FARMS HERB ROASTED CHICKEN
mashed potatoes, stewed green beans, chicken jus 22

HOUSE RAVIOLI
house made marinara sauce, caramelized onions, wild mushrooms 19

CREEKSTONE FARMS RIB EYE
moked sea salt, black pepper, creamed spinach, mashed potatoes, Maitre d'butter 28

SEARED DIVER SCALLOPS
dry packed sea scallops, sweet potato and wild mushroom hash, cider butter sauce 26

CREEKSTONE FARMS FLAT IRON STEAK
mushroom, asparagus, corn risotto, spicy tomato butter sauce 24

BBQ PORK CHOP
duroc pork chop, chipotle peach bbq sauce, maple whipped yams, shaved Brussels Sprouts 24

CHARLESTON PERLAU
Gulf shrimp, roasted chicken, Andouille sausage, red rice, clam broth, Crystal hot sauce, cornbread crumbles 24

Entrée Salads

GRILLED FLAT IRON STEAK SALAD
blue cheese, fresh corn, caramelized onions, raspberry vinaigrette 17

GRILLED ATLANTIC SALMON SALAD
roasted beets, goat cheese, walnuts, oranges, orange vinaigrette 17

BIG CAESAR
crisp romaine, croutons, parmesan cheese, creamy Caesar dressing 11
add chicken 4 add steak 6 add shrimp 6

Sandwiches

served with choice of fries, coleslaw, or fresh fruit

THE RED DRAGON BURGER
Welsh brown ale and mustard seed cheese, caramelized onions 14

GRILLED CHICKEN SANDWICH
baby arugula, guacamole, tomato, Big Marty roll 10

TURKEY BURGER
pepper jam mayo, arugula, tomato, bun 12

CREEKSTONE FARMS ANGUS BURGER
lettuce, tomato, onion, burger sauce, talaro roll 11
add cheese .50 add bacon 1

Sides

THREE SIDES choose any three sides as an entrée 12

SAUTÉED SPINACH 5
CREAMY GRITS 4
HARICOT VERTS 5
STEWED GREEN BEANS 5

AGED WHITE CHEDDAR
MACARONI & CHEESE 6
MASHED POTATOES 4
FRENCH FRIES 4
ASPARAGUS 5

WILD MUSHROOM
SWEET POTATO HASH 6
MAPLE WHIPPED YAMS 4
BRUSSEL SPROUTS 5

Non-Alcoholic Beverages

COFFEE
DECAF COFFEE
ESPRESSO
CAPPUCCINO

ARNOLD PALMER
ICED MOCHA
LATTE

SWEET PEACH TEA
PINK LEMONADE
ICED TEA-REGULAR

CHEERWINE
COCA-COLA
DIET COKE
SUNKIST ORANGE

BOYLAN ROOTBEER
7-UP
GINGER ALE
TONIC