

GLUTEN FREE 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.

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, perlaw, she crab soup and fried green tomatoes are examples of Lowcountry cuisine.



Langermann's

SOUTHERN INSPIRED * FRESH KITCHEN

Small Plates

- SOUP OF THE DAY** Market Price
please ask your server
- THE WEDGE** 8
bacon, tomato, crumbled blue cheese, ranch dressing
- CAESAR SALAD** 7
shaved parmesan cheese, creamy Caesar dressing
- BABY ARUGULA SALAD** 7
shaved parmesan cheese, cherry tomatoes, lemon-olive oil
- GOAT CHEESE SALAD** 8
field greens, goat cheese, orange vinaigrette
- CRAB AND SPINACH DIP** 12
cream cheese, white cheddar, onions served piping hot with carrots & celery
- CAPE FEAR SCALLOPS** 12
bacon studded butter sauce over heirloom grits
Summer Restaurant Week Winner 2010
- BBQ RIBS** 9
Creole spiced, brown sugar rubbed, BBQ sauce, pork ribs
- LOW COUNTRY LOUIE** 15
lobster, shrimp, crab meat, Creole mayonnaise
- MISS VERBA'S PIMIENTO CHEESE** 7
celery and carrots

Entrée Salads

- BIG CAESAR SALAD** 11
crisp romaine, parmesan cheese, creamy Caesar dressing
add chicken 4 add steak 6 add shrimp 6
- GRILLED SALMON SALAD** 17
roasted beets, goat cheese, walnuts, orange vinaigrette
- GRILLED STEAK SALAD** 17
flat iron steak, fresh corn, caramelized onions,
blue cheese, raspberry vinaigrette

Creekstone Farm Angus Burgers

served over mixed greens

- HAMBURGER** 11
add cheese .50 add bacon 1

Sans Bun

- served over mixed greens
- GRILLED CHICKEN** 10
pimento cheese, tomato
- TURKEY BURGER** 12
house-made with tomato, pepper jam mayonnaise

Main Courses

- HERB ROASTED CHICKEN** 22
mashed potatoes, stewed green beans
- BBQ PORK CHOP** 24
duroc pork chop, chipotle peach bbq sauce, maple whipped yams,
shaved Brussels sprouts
- PAN ROASTED ALASKAN HALIBUT** 27
brown rice, pan roasted asparagus, buerre blanc
- CHARLESTON SHRIMP AND GRITS** 24
shallots, tomatoes, Andouille sausage, buttery clam broth,
heirloom grits
- SMOKED SEA SALT AND
BLACK PEPPER CRUSTED RIBEYE STEAK** 28
creamed spinach, mashed potatoes, maître d' butter
- GRILLED SALMON** 24
asparagus, haricot verts
- BRAISED BEEF SHORT RIBS** 25
asparagus, mashed potatoes, tarragon infused demi glace
- GRILLED CREEKSTONE FARMS FLAT IRON STEAK** 24
wild mushroom-asparagus-corn risotto, spicy tomato butter sauce

Sides

- THREE SIDES** choose any three sides as an entrée 11
- APPLE-WILD MUSHROOM-SWEET POTATO HASH** 6
- ASPARAGUS** 5
- BRUSSEL SPROUTS** 5
- COLE SLAW** 4
- CREAMY HEIRLOOM GRITS** 4
- FRESH FRUIT** 5
- GRATIN POTATOES** 6
- HARICOT VERTS** 5
- MAPLE WHIPPED YAMS** 4
- MASHED POTATOES** 4
- SAUTÉED SPINACH** 5
- STEWED GREEN BEANS** 5