

LUCKY 3 2

S O U T H E R N K I T C H E N

Brunch

(Served Saturday 11 am-3 pm and Sunday 10 am-3 pm)

Grilled Lemon Caper Salmon Salad

Over hearts of romaine with Caesar dressing, roasted garlic croutons, and shaved Parmesan

Roasted Chicken Salad

With baby spinach, Goat Lady chèvre, sliced pear, and spiced pecans tossed with Jeanne Edward's poppyseed dressing

Black Bean Cakes

With sour cream, corn relish, rice and green beans

French Toast

With warm syrup, served with hash browns

Classic Bacon & Cheddar Omelet

Three egg omelet served with hashbrowns

Chicken and Mushrooms Crêpes

With spinach cream sauce, served with green beans and hash browns

Meatloaf

Wrapped in bacon with mushroom gravy, served with creamy mashed potatoes and green beans

Soda, tea, and Counter Culture Organic Roasted Coffee are included.

Appetizers served family style add \$3.00 per person
Fried Green Tomatoes, Artichoke Dip, Pimento Cheese Dip

\$14

LUCKY 3 2

S O U T H E R N K I T C H E N

Lunch

Grilled Salmon Salad

With tomatoes, carrots, red onions, capers, and egg over mixed greens with lemon-mustard vinaigrette

Roasted Chicken Salad

With baby spinach, Goat Lady chèvre, sliced pear, and spiced pecans tossed with Jeanne Edward's poppyseed dressing

Black Bean Cakes

With sour cream, corn relish, rice and green beans

Pulled Pork on Johnny Cakes

With Voodoo Sauce™ served with green beans

Grilled Chicken Breast

Topped with Goat Lady chèvre and crispy greens, served with creamy mashed potatoes and green beans

Stew Beef and Rice

Certified Angus Beef® filet mignon tips slow cooked in brown gravy over rice

Soda, tea, and Counter Culture Organic Roasted Coffee are included.

Appetizers served family style add \$3.00 per person
Fried Green Tomatoes, Artichoke Dip, Pimento Cheese Dip

\$15

LUCKY 3 2

S O U T H E R N K I T C H E N

Dinner

Stew Beef and Rice

Certified Angus Beef® filet mignon tips slow cooked in brown gravy over rice

Grilled Chicken Breast

topped with Goat Lady chèvre and crispy greens,
served with creamy mashed potatoes and green beans

Pulled Pork on Johnny Cakes

with Voodoo Sauce™ served with creamy mashed potatoes and green beans

Shrimp and Grits

with wild American shrimp, andouille sausage, onions and tasso ham gravy
over Old Mill of Guilford grits

Trillium Baked Salmon

topped with horseradish cream and panko breadcrumbs,
served with creamy grits and green beans

Grilled Ribeye

thin sliced 10 oz. Ribeye topped with Texas Pete® fried onion rings,
served with creamy mashed potatoes and green beans

Meatloaf

wrapped in bacon with mushroom gravy, served with creamy
mashed potatoes and green beans

A delectable slice of our chocolate chess pie for dessert

Soda, tea, and Counter Culture organic roasted coffee are included.

Appetizers served family style add \$3.00 per person

Fried Green Tomatoes, Artichoke Dip, Pimento Cheese Dip

\$27

FINAL GUEST GUARANTEE

Exact attendance for all private functions must be made 3 days in advance of the function. This count is not subject to reduction after the 3 day deadline. If no guarantee is received the restaurant will assume the initial guest guarantee is the final guest guarantee. The restaurant will charge according to the final guest guarantee. The charge will be based on our current guest average.

CANCELLATIONS

If necessary, cancellations can be made and full deposit returned if given 30 days notice. If 30 day notice is not given, the full deposit will be forfeited.

SECURITY

The restaurant is not responsible for any items, gifts, or personal belongings left in the restaurant, prior to, during, or following the event.

LIABILITY

In the event that the restaurant is unable to perform its commitment because of physical shutdown or any governmental restrictions upon travel, suppliers, or any labor difficulties in the nature of strikes or otherwise, or any other cause or event beyond the restaurant's reasonable control, the restaurant shall be excused from performance and may terminate its commitment without liability of any kind. In the event the restaurant is unable to carry out the client's function for any reason, this agreement may be cancelled by the restaurant without further obligation (other than the return of the guest's deposit, if any) upon 30 days prior written notice to the guest.

DATE: _____ SIGNATURE _____

For further information, to book an event, arrange a tour, or for further information please call us at 919. 233.1632 or email us, lhoke@qwrh.com or gmliller@qwrh.com