

SouthCity
PUBLIC HOUSE

DINNER FIRST COURSE

House Wine / Crab Cake / House Salad

DINNER SECOND COURSE

Carolina Style BBQ Brisket

-with Bacon Wrapped Shrimp (2)
-slow roasted beef in a honey mustard barbecue sauce

Balsamic Marinated Grilled Chicken

-adorned with Fresh Chopped Strawberry, Mint & Avocado Salsa

Bourbon Glazed Pecan Crusted Salmon

-traditional bourbon glaze, house candied crushed pecans

Asian Cobb Salad

-topped with choice of Grilled Chicken or Shrimp and Sesame Ginger Dressing
-hard boiled egg, chopped bacon, cucumber, crackled wonton, mandarin oranges and avocado

Tri-Color Tortellini & House Made Falafel Florentine

-house made, hand pressed chickpea patty drizzled and cheese filled pasta tossed with spinach alfredo sauce

Choice of Side: Garlic Sauteed Spinach, Mashed Herb Potato, Baked Sweet Potato, Pub Fries or Orzo Salad

DINNER THIRD COURSE

Cheesecake with Fresh Sliced Berries / Rice Pudding with Fresh Sliced Berries / Peanut Butter Pie