

## ~Vegetarian Suggestions ~

### Hors D'Oeuvres

#### ~Farmer's Market Focaccia~

Topped w/ local tomato, zucchini, squash, sweet onion

#### ~"Sugar Baby" Salsa~

"Sugar baby" watermelon, jalapeno, lime, cilantro, corn tortilla chips

#### ~Brussels Bruschetta~

Roasted brussels, whipped feta, toasted baguette

#### ~Blackeye Pea Sliders~

Mini burger, tomato jam, mixed green slaw, B&C white sauce

#### ~Baked Brie~

Winter...Cranberry, walnuts & caramel    Spring...Peach jam, blueberries, toasted almonds  
Summer...Raspberry, orange, toasted almonds    Fall...Apple jam, golden raisins, pecans

#### ~Salsa Party!~

Winter...Roasted pineapple, habanero    Spring...Strawberry, jalapeno  
Summer...Watermelon, cilantro    Fall...Sweet potato, smoked poblano  
Everyday...smoked tomato, roasted tomatillo, pico de gallo, guacamole  
All served w/ homemade corn tortilla chips

#### ~Green, Green & More Green~

Arrangement of asparagus, green beans, snap peas,  
roasted Brussels sprouts, cucumber, spicy remoulade

#### ~Heirloom Gazpacho Shooters~

Heirloom tomato, cucumber, red onion, celery, cilantro, lime

#### ~Buffalo Cauliflower Wings~

Roasted cauliflower, Frank's hot sauce, gorgonzola dip, celery

#### ~Hot Vidalia Dip~

Caramelized onions, gorgonzola, parmesan, fried corn tortilla chips

#### ~Wild Mushroom Fondue~

Roasted mushroom queso blanco, crusty baguette bites

~ Vegetarian ~

Winter  
(\$18.00)

Arugula, blackberries, red onion, spicy pecans, maple vinaigrette  
Portobello-Shitake bourguignon, buttery egg noodles  
Roasted Brussels sprouts w/ smoked peppers & maple-tabasco vinaigrette  
Scalloped sweet potatoes  
Fresh baguettes with whipped herb butter

Spring  
(\$18.00)

Baby spinach, strawberries, oranges, almonds, feta, poppyseed vinaigrette  
Farmer's Market bowtie primavera with roasted squash,  
zucchini, carrots, Brussels sprouts, mixed peppers  
Roasted asparagus, chopped egg & lemon champagne vinaigrette  
Rosemary foccacia with garlic herb butter

Summer  
(\$18.00)

Baby spinach, watermelon, blueberries, feta, sunflower seeds, poppyseed vinaigrette  
Whole wheat bowties with heirloom tomatoes, snap peas, asparagus, lemon vinaigrette  
Marinated green beans, roasted peppers ~ Lima-tomato succotash  
Rosemary foccacia w/ herb butter

Fall  
(\$22.00)

Mixed greens, red & green grapes, gorgonzola, red onion, tabasco vinaigrette  
Collard green lasagna w/ portobella mushrooms & butternut squash alfredo  
Creole tomato tarts w/ wild rice, pecans, raisins  
Baby yeast rolls w/ honey butter

Veggie Plate!  
(\$18.00)

Hot sides:

Macaroni & cheese ~ Sweet corn pudding ~ Smashed new potatoes  
Scalloped sweet potatoes ~ Farmer's Market collard greens ~ Italian green beans  
Squash & zucchini casserole ~ White beans ~ Hot succotash ~ Black-eyed peas

Grits-of-the-day:

Garlic cheese ~ Jalapeno ~ Pimento cheese ~ Tomato, green chili  
Roasted corn & sweet heat

Cold sides:

Baked potato salad ~ Creole cole slaw ~ Chipotle corn & black bean salad  
Marinated tomato & cucumber ~ Creole wild rice salad  
Marinated black eye peas ~ Summer succotash salad  
Any green salad listed as part of our seasonal menu suggestions