



# LUNCH

#### \$30 PER PERSON

# FIRST COURSE choice of

### Deviled Eggs GF

Dill, Chives, Smoked Trout Roe - two served -

# Fried Green Tomato BLT

House-Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam, Frisée, Lemon Vinaigrette - one served -

# **Caesar Salad**

Gem Lettuce, Crispy Bacon, Garlic Croutons, Aged Parmesan

#### SECOND COURSE choice of

# Lewellyn's Fried Chicken

1/2 of our Famous Bird, Served with Honey Hot Sauce - available gluten-free -

### **BBQ Short Rib Sandwich**

Ciabatta, BBQ Aoili, House Fries

### Blackened Salmon

Smokey and Spicy Black-Eyed Peas, Watercress

### Lemon Basil Rigatoni

Roasted Garlic Cashew Cream, Market Vegetables

 ${\tt DESSERT}$  choice of

### **Deep Fried Oreo Sundae**

Vanilla Ice Cream, Waffle Cup

Key Lime Pie GF Toasted Meringue, Raspberry Sauce, Seasonal Fruit

#### SIDES

Mac & Cheese 15 Five Artisanal Cheese Sauce, Crispy Herb Crust

# Crispy Brussels 14

Spiced Honey

GF - GLUTEN-FREE