



Nolia Dinner

Hors D'oeuvres

Low Country Crab Cake	10-
<i>Crispy jumbo lump crab cake with leek tartar sauce</i>	
Seven Layer Dip	10-
<i>Crab meat, avocado, red peppers, green peas, bacon, pimento cheese & red onion</i>	
Fried oysters	9-
<i>Dill pickles and spicy tartar</i>	
Mussels	9-
<i>Steamed in white wine, finished with tomatoes and scallions</i>	
BBQ chicken Dumplings	8-
<i>Pulled chicken dumplings with slaw and house made barbecue sauce</i>	
Pimento Cheese Plate	6-
<i>Fried dills & crispy bacon</i>	
Mediterranean Plate	7 -
<i>Hummus, tabouleh, pita points & olives</i>	

Salads

Carolina Tomato Stack	8 -
<i>Fried green tomatoes, Herb marinated beefsteak tomatoes, grated parmesan & balsamic vinegar</i>	
Market Salad	9-
<i>Mesculin greens with warm goat cheese, roasted red peppers, balsamic vinaigrette and toasted walnuts</i>	
Spinach Salad	9-
<i>Baby spinach with tomatoes and red onions in warm bacon vinaigrette</i>	

Entrées

Goat cheese ravioli	16-
<i>Fresh goat cheese ravioli with portabella mushrooms Asparagus, roasted red peppers in a white wine herb sauce</i>	
Roasted chicken breast	15-
<i>Garlic mashed potatoes, green beans & sage tomato jus</i>	
Grilled NY Strip	22-
<i>Hand cut French fries</i>	
Shrimp and Grits	16-
<i>Gulf shrimp with spicy gravy over parmesan grits</i>	
Beef short ribs	19-
<i>Collard greens & parmesan grits</i>	
Pork chop	19-
<i>Cider reduction, collard greens & sweet potato purée</i>	
Grilled Salmon	19-
<i>With roasted potatoes and sautéed spinach</i>	

An 18% gratuity will be added to parties of 8 or more