

# Palmetto Room

LUNCH MENU  
SUMMER 2023

## Starters

### Greek Feta Fries 10

Pepperoncini, rosemary

### Tot-Chos 10

Fontina, scallion salsa verde, bacon, ranch

### Pimento Cheese 12

Duke's mayo, sharp cheddar, pimento, Ritz crackers and house pickles

### Crab Dip 16

Lump crab, cream cheese, cheddar cheese, & Old Bay served with toasted Naan

### Smoked Wings <sup>GF</sup> 16

Crispy wings (8) & crudité  
Your choice of BBQ dry rub, buffalo, or mustard "Q" with blue cheese or ranch

### Cornmeal Fried Oysters 16

Charred corn aioli, Old Bay

### Jumbo Lump Crab Cake 22

Green tomato jam, tarragon slaw

## Soups & Salads

### French Onion 11

Onion medley, thyme-infused beef broth, crusty French bread, Gruyere, Parmesan

### Rustic Gazpacho <sup>V</sup> <sup>GF</sup> 12

Chive Crème Fraiche, extra virgin olive oil, garden herbs

### Boston Bibb 14

Green goddess, bacon lardons, bleu cheese, tomato, pickled red onion

### Baby Gem Caesar 13

Caper parmesan dressing, sourdough crumb, Parmigiano Reggiano

### Burrata <sup>V</sup> 14

Basil Pesto, heirloom tomato & corn relish, Espelette pepper, lavash

### Spinach <sup>V</sup> 14

Orange blossom vinaigrette, honey whipped ricotta, blueberries, radish, cornbread croutons

### Rotisserie Chicken Salad 14

Artisanal lettuces, golden raisins, Marcona almonds, celery

### House Salad 9

Mixed greens, shredded carrots, shaved red onions, sliced cucumbers, heirloom cherry tomatoes, balsamic vinaigrette

### Salad Add-Ons

Chicken breast (fried or grilled) – \$7

Shrimp (fried or grilled) – \$9

Grilled Salmon – \$9

Fried Oysters – \$8

## Sandwiches

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### **Bohicket Burger 16**

Cheddar, lettuce, tomato, onion,  
Comeback sauce, toasted brioche

### **Chicken Sandwich 16**

Garlic pickles, lettuce, tomato,  
toasted brioche bun  
*Your choice of grilled or fried*

### **Smoked Salmon BLT 15**

Smoked salmon, thick cut bacon, lettuce,  
tomato, dill garlic aioli, toasted focaccia

### **Shaved Prime Rib 18**

Caramelized onions, horseradish sauce,  
cheddar, toasted hoagie roll

### **Club Sandwich 18**

Turkey, ham, candied pecan dijoniase, lettuce,  
tomato, toasted sourdough

### **Duck Confit Grilled Cheese 16**

White cheddar, onion jam, tarragon mustard,  
multigrain bread

### **Hot Italian 18**

Mortadella, Capicola, lettuce, tomato, onion,  
Calabrian chili, provolone, baguette

### **BLT 13**

Basil pesto mayo, local heirloom tomato,  
thick cut bacon, gem lettuce

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## Lunch Entrées

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### **Pan Roasted Salmon <sup>GF</sup> 22**

BBQ hominy, marinated tomatoes, corn relish, scallion salsa verde

### **Chicken Marsala Bucatini 20**

Breaded chicken breast, mushrooms, parmesan, Marsala wine sauce, herbs

### **Shrimp & Grits 24**

Tasso ham pan gravy, sherry, tomato, Adluh stone ground grits

Please notify your server of any food allergies or preferences. Many of our menu items can be customized to suit your specific dietary needs.

**Gluten Free** <sup>GF</sup>

**Vegetarian** <sup>V</sup>

**Vegan** <sup>VG</sup>

\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS