



Trista Hoffman

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HORS D'OEUVRE

ADD ON SOME OF GRANNY'S FAVORITE STARTERS
PRICED PER PERSON

DEVEILED CRAB FRITTERS \$7

GRANNY'S DEVEILED CRAB IN BITE SIZED FORM
TOPPED WITH LEMON DILL AIOLI

JOHNNY CAKES AND FRIED CHICKEN BITES \$5

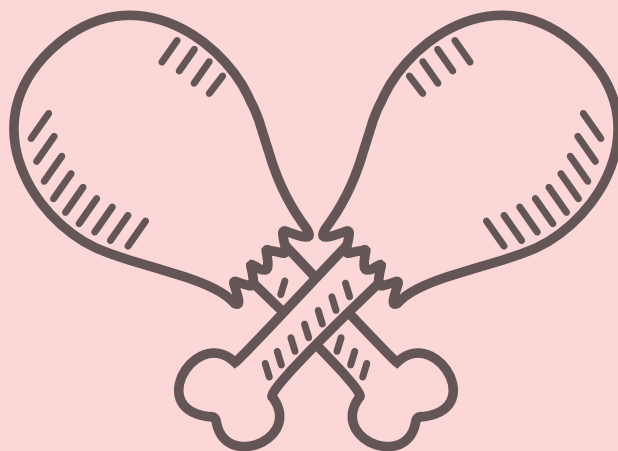
SWEET POTATO JOHNNY CAKES TOPPED WITH
FRIED CHICKEN AND HOT HONEY

OYSTERS ON A HALF SHELL \$7

LOCAL OYSTERS PREPARED CHEF'S WAY

FRIED GREEN TOMATO \$4

BITE SIZED F.G.T. TOPPED WITH RED PEPPER JAM



Sunday Brunch Menu

FIRST COURSE

SHE-CRAB SOUP

FRIED GREEN TOMATOES

GEECHIE BOY GRITS, RED PEPPER JAM

LOCAL GREENS

SHREDDED CARROTS, CUCUMBER, CORNBREAD CROUTONS
GOUDA. GREEN GODDESS DRESSING

SECOND COURSE

DEVILED CRAB BENEDICT

HICKORY SMOKED HAM, VINE-RIPE TOMATO, POACHED EGGS, ROSE HOLLANDAISE
TOASTED CHALLAH BREAD, DRESSED GREENS

SHRIMP & GRITS

LOCAL SHRIMP, LUMP CRAB, GEECHIE BOY GRITS
SMOKED HEIRLOOM TOMATO GRAVY

TATOR TOT BOWL

GOUDA CREAM, COUNTRY PORK SAUSAGE, SWEET ONIONS, PEPPERS
FRIED EGGS, SMOKED TOMATO AIOLI

CRÈME BRULÉE FRENCH TOAST

RUM CANE SYRUP, FRESH BERRIES, WHIPPED CREAM, CANDIED PECANS

CRISPY BONE-IN CHICKEN

PORK SAUSAGE PEPPER GRAVY, WHITE CHEDDAR, SCRAMBLED EGGS, SCALLIONS

THIRD COURSE

A SELECTION OF DESSERTS

\$30 PER PERSON

PLUS 11% CITY/STATE SALES TAX. 20% GRATUITY.

***PRICES AND AVAILABILITY SUBJECT TO CHANGE.**

Lunch Menu

FIRST COURSE

SHE-CRAB SOUP

LOCAL GREENS

SHREDDED CARROTS, CUCUMBER, CORNBREAD CROUTONS
GOUDA. GREEN GODDESS DRESSING

SECOND COURSE

FRIED CHICKEN & JOHNNY CAKES

3 CRISPY BONE-IN CHICKEN PIECES, SWEET POTATO JOHNNY CAKES
ORANGE BUTTER, RUM CANE SYRUP

SHRIMP & GRITS

LOCAL SHRIMP, LUMP CRAB, GEECHIE BOY GRITS
SMOKED HEIRLOOM TOMATO GRAVY

SHRIMP PO'BOY

FRIED SHRIMP, CREOLE REMOULADE, LOCAL GREENS
VINE RIPE TOMATO, TOASTED ROLL

THIRD COURSE

A SELECTION OF DESSERTS

\$28 PER PERSON

PLUS 11% CITY/STATE SALES TAX. 20% GRATUITY.

***PRICES AND AVAILABILITY SUBJECT TO CHANGE.**

Three Course Dinner Menu

FIRST COURSE

SHE-CRAB SOUP

FRIED GREEN TOMATOES
GEECHIE BOY GRITS, RED PEPPER JAM

LOCAL GREENS
SHREDDED CARROTS, CUCUMBER, CORNBREAD CROUTONS
GOUDA. GREEN GODDESS DRESSING

SECOND COURSE

FRIED CHICKEN & JOHNNY CAKES
3 CRISPY BONE-IN CHICKEN PIECES, SWEET POTATO JOHNNY CAKES
SORGHUM BUTTER, ORANGE CANE SYRUP

SHRIMP & GRITS
LOCAL SHRIMP, LUMP CRAB, GEECHIE BOY GRITS
SMOKED HEIRLOOM TOMATO GRAVY

SEAFOOD GUMBO
ANSON MILLS RICE, CRISPY FRIED FLOUNDER, CORNBREAD MUFFIN

CRISPY FLOUNDER
RED RICE, COLLARDS

THIRD COURSE

A SELECTION OF DESSERTS

\$39 PER PERSON

PLUS 11% CITY/STATE SALES TAX. 20% GRATUITY.

***PRICES AND AVAILABILITY SUBJECT TO CHANGE.**

Four Course Dinner Menu

FIRST COURSE

SHE-CRAB SOUP

LOCAL GREENS

SHREDDED CARROTS, CUCUMBER, CORNBREAD CROUTONS
GOUDA. GREEN GODDESS DRESSING

SECOND COURSE

FRIED GREEN TOMATOES

GEECHIE BOY GRITS, RED PEPPER JAM

FRIED THAI HOT HONEY SHRIMP

BENNE SEED COLESLAW

THIRD COURSE

FRIED CHICKEN & JOHNNY CAKES

3 CRISPY BONE-IN CHICKEN PIECES, SWEET POTATO JOHNNY CAKES
SORGHUM BUTTER, ORANGE CANE SYRUP

SHRIMP & GRITS

LOCAL SHRIMP, LUMP CRAB, GEECHIE BOY GRITS, SMOKED HEIRLOOM TOMATO

SEAFOOD GUMBO

ANSON MILLS RICE, CRISPY FRIED FLOUNDER, CORNBREAD MUFFIN

CRISPY FLOUNDER

RED RICE, COLLARDS

FOURTH COURSE

A SELECTION OF DESSERTS

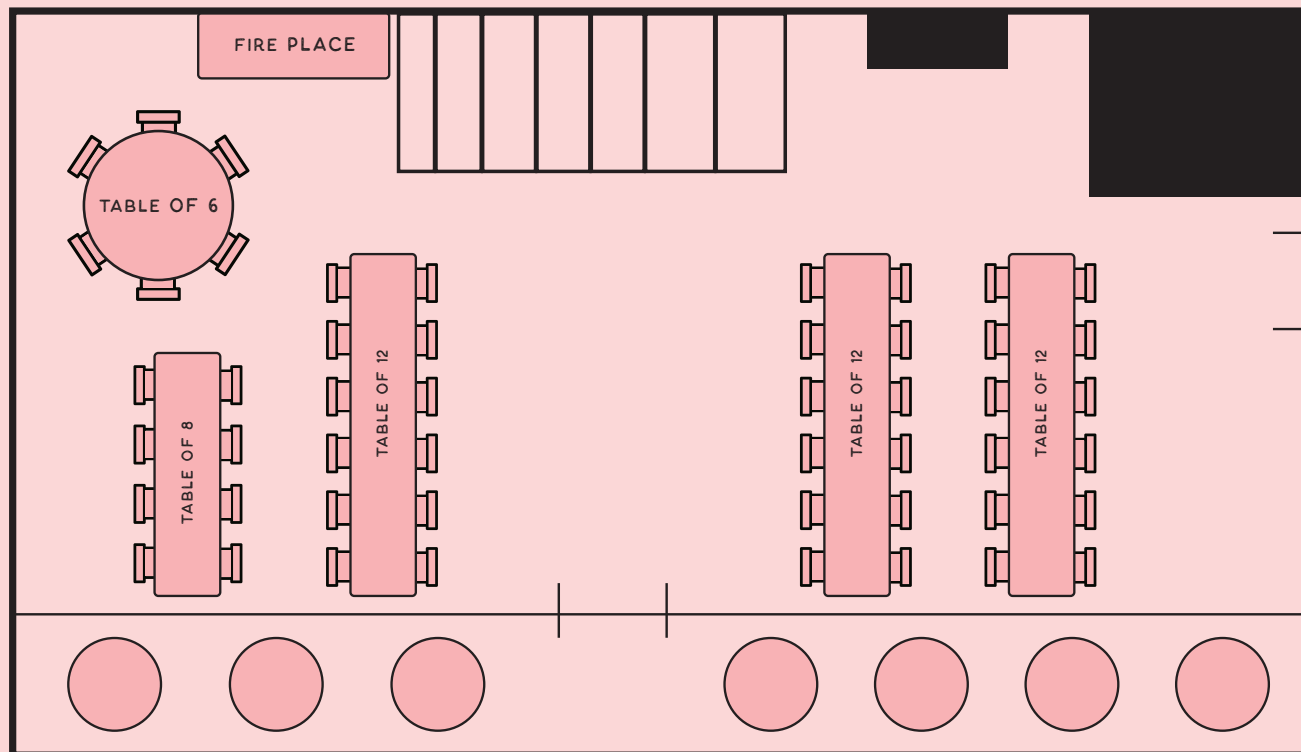
\$45 PER PERSON

PLUS 11% CITY/STATE SALES TAX. 20% GRATUITY.

***PRICES AND AVAILABILITY SUBJECT TO CHANGE.**

Charleston Room Layout

SUBJECT TO CHANGE WITH EVERY PARTY.
THIS LAYOUT IS SPECIFIC FOR A 50 PERSON SEATED EVENT.



Group Dining Policies

RESERVING A DATE: A SIGNED CONTRACT, CREDIT CARD ON FILE, IS REQUIRED TO HOLD YOUR RESERVATION.

A CANCELLATION OCCURRING WITH-IN 30 DAYS OF THE EVENT DATE WILL BE CHARGED A \$300 CANCELLATION FEE.
A CANCELLATION OCCURRING WITH-IN 14 DAYS OF THE EVENT DATE WILL BE CHARGED A \$500 CANCELLATION FEE.

ROOM ACCOMMODATIONS & RATES: WE CAN HOST GROUP EVENTS FOR UP TO 50 GUESTS. SWIG & SWINE CAN ACCOMMODATE LARGE PARTIES IN A NON-PRIVATE DINING ROOM LOCATED ON THE SECOND LEVEL. PLEASE INQUIRE ABOUT FOOD AND BEVERAGE MINIMUMS IF YOU ARE INTERESTED IN RENTING OUT THE UPSTAIRS ROOM.

CONFIRMED GUEST COUNT: A FINAL CONFIRMED GUEST COUNT IS REQUIRED TWO BUSINESS DAYS PRIOR TO YOUR EVENT. SWIG & SWINE CANNOT BE HELD RESPONSIBLE FOR ANY INCONVENIENCE THAT MAY OCCUR, SHOULD MORE GUESTS ARRIVE THAN THE CONFIRMED NUMBER.

PRICING: IF A DESSERT IS BROUGHT INTO SWIG & SWINE, THERE IS A \$2 PER PERSON CAKE SERVICING FEE; FOR WINE, THERE IS A \$20 PER BOTTLE CORKAGE FEE. THERE WILL BE A \$20 NO-SHOW FEE PER GUEST FOR DINNER EVENTS AND A \$10 NO-SHOW FEE PER GUEST FOR LUNCH/BRUNCH EVENTS. APPROPRIATE SALES TAX IS APPLIED TO YOUR FINAL BILL. THERE WILL BE A 20% GRATUITY ADDED TO THE BILL AT THE END OF YOUR DINNER. MENU SUBJECT TO CHANGE WITHOUT NOTICE, HOWEVER, WE DO OUR BEST TO INFORM YOU OF THESE CHANGES PRIOR TO YOUR EVENT.

PAYMENT: AT THE CONCLUSION OF YOUR EVENT, A BILL WILL BE PRESENTED FOR IMMEDIATE PAYMENT BY MAJOR CREDIT CARD, CASH AND/OR CORPORATE CHECK. WE HAVE A ONE CHECK POLICY.