



**SCREENDOOR**  
A MODERN SOUTHERN KITCHEN

*Father's Day Brunch Menu*  
(Three courses for \$39.00)

FIRST COURSE

*Organic Greens with shaved manchego, white balsamic and smoked almond brittle*

*A medley of local melons, shaved red onion and mixed greens*

*Hand Crafted Salmon Croquettes with black eyed pea relish*

*Fried Green Tomatoes with Red Pepper Jam and Smoked Tomato Mozzarella*

*Summer Pea Soup*

MAIN COURSE

*Country "Benedict"*

*Poached eggs over House made sausage and buttermilk biscuits with smoked tomato hollandaise*

*Big Mama's Fried Chicken (11a-3p)*

*With our original cracked pepper waffle and a side maple-brandy syrup*

*Smoked Brisket Hash*

*Hickory Smoked with fried eggs and charred tomato salsa*

*Thyme Roasted Halibut*

*Over haricot vert with exotic mushrooms, shaved red onions and sweet corn puree*

*Screendoor's Shrimp & Grits*

*Braised jumbo shrimp with house made turkey ham and stone ground grits*

*Chili Fried Catfish*

*With purple bulled peas, andouille sausage and house made slaw*

*BBQ Rubbed Pork Chop*

*Warm bacon potato salad, tiny fried cabbage with tart cherry BBQ Sauce*

*Chicken Fried Veal Steak*

*Over buttermilk mashers, tiny green beans and roasted garlic gravy*

DESSERTS

*Banana Bread Pudding*

*Studded with white chocolate and served with macerated strawberries and vanilla bean crème anglaise*

*Chocolate Bundt Cake*

*Served warm with mint chocolate sauce, chocolate cookie pearls, and fresh blackberries*

*Creamy Coconut Crème Brûlée*

*Served with warm ginger cookie*

*Pineapple Fritters*

*Served warm with vanilla ice cream à la mode*