

CHURCHILL'S

APPETIZERS

FENNEL SALAD

MARINATED CUCUMBERS, RADISH, TOASTED PISTACHIOS
HOUSE MADE BUTTERMILK-DILL DRESSING

8

"WATERCRESS WALDORF"

CELERY, WATERCRESS, LOCAL APPLES, ENGLISH WALNUTS, BLUE STILTON CHEESE

8

ENGLISH SHRIMP COCKTAIL

PEEL & EAT GEORGIA PRAWNS, MARIE ROSE SAUCE
ICEBERG LETTUCE & FRESH HORSERADISH

11

GEORGIA BLUE CRAB CAKES

THICK BACON LARDONS, CAPER MAYONNAISE & BIBB LETTUCE SALAD

12

ROASTED BUTTERNUT SQUASH SOUP

WITH SLOW BRAISED LAMB, TOASTED BASMATI RICE
& INDIAN SPICED BUTTERNUT SQUASH

11(App) 17(MC)

FOIE GRAS TERRINE

POTTED MOULARD DUCK FOIE GRAS
GEORGIA PEACH JAM, WITH HOUSE MADE BRIOCHE

15

CHURCHILL'S CHARCUTERIE & CHEESE BOARD

SELECTION OF HOUSE MADE CHARCUTERIE
WITH ARTISANAL CHEESES, HOUSE MADE PICKLES & PRESERVES
SERVED WITH CRUSTY BREAD

19

ENTRÉE

HOUSE MADE TAGLIATELLE

WITH FRESH RICOTTA, WITH ENGLISH PEAS & CRISPY PARMESAN

17

GRILLED GEORGIA PRAWNS

WITH DIRTY CAROLINA GOLD RICE, ROASTED FENNEL & A SWEET PEPPER RELISH

18

GULF COAST SNAPPER

PAN ROASTED SNAPPER SERVED WITH WHITE BEANS, CELERY BRANCH
IN A CONFIT TOMATO BROTH

20

"HIGHLAND MUSSELS"

SOUTH CAROLINA "SEA GRASS" MUSSELS, BACON, SMOKED HADDOCK CREAM & LEEKS
SERVED WITH CRUSTY BREAD

15(App) 20(MC)

FISH & CHIPS

BEER BATTERED HADDOCK WITH HAND CUT FRIES SERVED WITH
"TARTAR SAUCE"

15

{ADD THE WORKS; MUSHY PEAS, SLAW, WHITE BREAD, THICK GRAVY 5}

HICKORY SMOKED CHICKEN

ROASTED HALF CHICKEN SERVED WITH
POTATO ROASTIES, BIBB LETTUCE, RADISHES AND GRAVY

16

COUNTRY STYLE PORK CHOP

CORNBREAD CRUST, BRAISED COLLARD GREENS, MARINATED SAVOY CABBAGE
BRAISED BACON

25

48 HOUR BRAISED LAMB SHANK

INDIAN SPICED, SERVED WITH FRESH NAAN BREAD, BASMATI RICE
CUCUMBER SALAD & CILANTRO CHUTNEY

21

COTTAGE PIE

SAUTÉED SEASONED GROUND BEEF TOPPED WITH MASHED POTATOES

15

GRILLED NY STRIP

CHARCOAL GRILLED STEAK, MINI BRAISED SHORT RIB PIE
YUKON GOLD POTATO PUREE AND BROWN ALE SAUCE

27

BAR SNACKS

HOUSE MADE BREAD

SERVED WITH PEACH JAM
& SALTED BUTTER

4

PIMENTO CHEESE CROQUETTES

CRISPY FRIED CROQUETTES SERVED WITH
HOUSE MADE BUTTERMILK-DILL RANCH

6

SPICY FRIED PORK RINDS

CRISPY SPICED-PORK RINDS
SERVED WITH PEACH JAM

6

"BHAI RINGS"

TANDOORI SPICED ONION RINGS
SERVED WITH CURRIED MAYONNAISE

6

GEORGIA BLUE CRAB DIP

BAKED CRAB DIP SERVED WITH PICKLED
WHITE ASPARAGUS & GRILLED BREAD

12

REUBEN "EGG ROLL"

HOUSE MADE CORNED BEEF BRISKET &
SAUERKRAUT IN A CRISPY
ROLL SERVED WITH THOUSAND ISLAND

7

"SAUSAGE ROLLS"

PORK & FENNEL SAUSAGE BAKED IN PUFF
PASTRY SERVED WITH HOUSE MADE ENGLISH
MUSTARD

7

SCOTCH EGG

SOFT POACHED CHICKEN EGG WRAPPED
IN SAUSAGE MEAT AND BREADCRUMBS
AND FRIED TO A GOLDEN BROWN.
SERVED WITH HOUSE MADE "HP"

7

SANDWICHES

PIMENTO & COLLARDS

GRILLED CHEESE

PIMENTO CHEESE & BRAISED COLLARDS
ON TOASTED HOUSE MADE BREAD

13

"CHEEKY TIKKA MASALA"

CRISPY SPICED CHICKEN
TOPPED WITH BHAI RINGS,
CILANTRO CHUTNEY & MASALA CURRY
SAUCE ON HOUSE MADE NAAN BREAD

14

CHURCHILL'S REUBEN

HOUSE MADE CORNED BEEF, SWISS
SAUERKRAUT, THOUSAND ISLAND

14

CHURCHILL'S BURGER

HALF-POUND BLACK ANGUS BEEF WITH
SHARP CHEDDAR, STREAKY BACON
CHURCHILL'S PICKLES
CONFIT SHALLOTS
BIBB LETTUCE & SPECIAL SAUCE

15

DESSERTS

BANOFFEE TRIFLE

LAYERS OF RUM SOAKED CAKE, CARAMEL

BANANA PASTRY CREAM

“NILLA WAFERS”, CHANTILLY CREAM

9

CHOCOLATE ICE BOX CAKE

FROZEN LAYERS OF WHIPPED CHOCOLATE GANACHE, CHOCOLATE

ANGLAIS & CHOCOLATE BISCUIT

7

CRÈME BRÛLÉE TART

THE FRENCH TRADITION

SET IN A SWEET CRUST TART SHELL

7

HONEYCRISP APPLE "TREACLE TART"

LYLE'S GOLDEN SYRUP SPONGE SET IN

TO A TART SHELL SERVED WITH

GINGER CHANTILLY

8

SIDES

CRISPY CRUSHED POTATOES

LA RATTE POTATOES TOPPED WITH FRENCH

ONION DIP & SCALLIONS

5

COLLARDS GREENS

WITH BRAISED BACON

5

STEWED CAULIFLOWER

WITH TOMATO & CRISPY CHICKPEA CRACKER

5

TRUFFLE FRIES

WITH ROASTED GARLIC MAYONNAISE

6

ROASTED CARROTS

WITH ORANGE VINAIGRETTE

5

STEAMED BROCOLINI

4

CAROLINA "DIRTY" GOLD RICE

5

TONIGHT'S SPECIALS

APPETIZER

“CRISPY HEN EGG”

SOFT BOILED EGG WRAPPED IN GEORGIA BLUE CRAB

SERVED WITH ASPARAGUS SALAD

& PRESERVED LEMON VINAIGRETTE

11

SALAD

GRILLED LITTLE GEM SALAD

HEIRLOOM CHERRY TOMATOES, KETTLE GARLIC

TOMATO VINAIGRETTE

8

SANDWICH

CRISPY SOFT SHELL CRAB

WHOLE SOFTSHELL CRAB GLAZED IN SWEET CURRY

WITH GREEN TOMATO CHOWCHOW & REMOULADE

ON A BRIOCHE BUN SERVED WITH FRIES

13

DESSERT

PINK GIN PARFAIT

STRAWBERRY COMPOTE, JUNIPER BAVAROIS

WITH A PIMMS & GIN GRANITA

7