

# INN ON CHURCH BISTRO 201

## STARTERS

### HOUSE HOT SMOKED SALMON

*Atlantic salmon, cured with a mix of fresh dill, fennel seed, vodka, sea salt and raw sugar, then hot smoked with applewood chips and served with crisp bagel chips, condiments: capers, red onion and cream cheese...12*

### SHRIMP COCKTAIL

*Enjoy six large Gulf shrimp steamed, then cooled, or lightly Panko breaded and fried Both served with crabmeat slaw and homemade cocktail sauce featuring fresh horseradish root...12 or enjoy this dish for two...22*

### OYSTERS

**18<sup>TH</sup> CENTURY SATIRIST JONATHAN SWIFT ONCE WROTE, "HE WAS A BOLD MAN THAT FIRST ATE AN OYSTER." FOR THAT MAN WE ARE ETERNALLY GRATEFUL.**  
*Oysters on the half shell...market price  
Chef's special baked oysters...market price*

### HOUSE SIGNATURE STACKED FRIED GREEN TOMATOES

*Lightly breaded with cornmeal for a crispy finish topped with wilted spinach, Jalapeño Pimento cheese and Vidalia onion rings Served on a bed of cinnamon tomato sauce...9*

### CHARCUTERIE MEAT AND CHEESE BOARD

*Sliced cured Italian meats and cheeses, served with assorted olives and a basket of Crostinis ...14*

## SOUP & SALADS

### CHEF'S SOUP OF THE DAY

*Seasonally "INN-spired" bowl of liquid comfort food, Chef's whim ...7*

### SPRING MIX SALAD GREENS

*Baby organic greens with lightly grilled asparagus, granola crusted fried goat cheese, boiled local farm fresh egg half, grape tomatoes, radishes, julienne red onion and rye croutons ...7  
Small salad with Appetizer/Entrée... 6  
\*Add house smoked salmon or applewood smoked chicken breast...6*

### WEDGE SALAD

*Iceberg lettuce wedge with warm bacon, diced tomato and bleu cheese crumbles Served with Clemson bleu cheese dressing ...8  
Small salad with Appetizer/Entrée... 6  
\*Add house smoked salmon or apple wood smoked chicken breast...6*

### HEARTS OF ROMAINE CAESAR SALAD

*Hearts of romaine lettuce with crisp croutons fresh grated parmesan cheese and Caesar dressing...8  
Small salad with Appetizer /Entrée...6  
\*Add house smoked salmon or apple wood smoked chicken breast...6*

### BLACK AND BLEU CAESAR SALAD

*Our classic Caesar topped with peppered medium rare beef tenderloin slices, creamy bleu cheese crumbles and crisp onion rings ...14*

### CHEF'S SIGNATURE TUNA NIÇOISE SALAD

*Pink peppercorn crusted tuna poached in olive oil and served with warm potato salad, marinated green beans, boiled egg half, black olives, Grape tomatoes and fresh chives....14*

**DRESSING CHOICES: STRAWBERRY WHITE BALSAMIC VINAIGRETTE, CLEMSON BLEU CHEESE, PARMESAN PEPPERCORN, VINEGAR & OIL**

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## DINNER ENTRÉES

**\*\*Nightly accompanying side dishes served according to chef's whim\*\***  
*Featuring locally farmed and organic produce whenever possible*

### **OVEN ROASTED AIRLINE CHICKEN BREAST**

*Two semi-boneless chicken breast, roasted to a golden brown  
Served with a tarragon, sun-dried tomato, and chicken velouté...20*

### **CAROLINA DUCK TWO WAYS**

*Duck breast pan-seared to a medium rare, sliced thin and served over  
Savory Confit of duck and sweet potato bread pudding, topped with seasonal berry Gastrique ...22*

### **BREVARD'S OWN "MORGAN MILLS" MOUNTAIN TROUT**

*The freshest local trout, seasoned with fresh thyme sprigs, lemon slices and sea salt,  
then wrapped in applewood smoked bacon and sautéed...22*

### **BAKED STUFFED CAROLINA COAST FLOUNDER**

*Flounder filets stuffed with crabmeat then baked and topped with  
shrimp and lobster sauce...26*

### **SHRIMP SAUTÉ WITH ANGEL HAIR PASTA**

*Large Gulf shrimp sautéed with fresh tomato, spinach, olive oil, basil, garlic, lemon, capers and wine...24*

### **PORK MARSALA**

*Panko crumb crusted pork tenderloin medallions sautéed with  
Shiitake and Cremini mushroom slices, scallions, Marsala wine, demi-glace and cream...22*

### **GRILLED LAMB CHOPS**

*Rosemary skewered and grilled chops, served with potato pancakes and mint pesto...28*

### **DELMONICO STEAK**

*Choice 10 oz steak, grilled and served with bleu cheese and charred tomato demi-glace  
Topped with fried onion rings...26*

### **USDA CERTIFIED ANGUS FILET MIGNON**

*Petite (6 oz.)...24*

*Full cut (8 oz.)...28*

*Topped with fried onion rings*

*Served with roasted shallot demi-glace and sautéed mushrooms*



**\*\*UNIQUE VEGETARIAN AND VEGAN DISHES AVAILABLE UPON REQUEST\*\***

**ON PARTIES OF 6 OR MORE, A 20% GRATUITY WILL BE ADDED. SPLIT PLATE CHARGE. . .6**