

Mint Juleps

KITCHEN

"Good Food with Southern Hospitality"

Winter Dinner 2018

STARTERS & SOUPS

Stuffed Mushrooms <i>Crab, Shrimp, Brie, Parmesan</i>	12	
Roma Crostini <i>Boursin Cheese, Roasted Tomato, Arugula & Balsamic</i>	8	
Crab Cakes <i>Two Fried Lump Blue Crab, Remoulade and Greens</i>	13	
Meat & Cheese <i>Cured Meat, Sliced Cheeses, Crackers & Olives</i>	12	
Fried Green Tomatoes <i>Thick cut, with a tangy buttermilk sauce</i>	8	
Grilled Flatbread <i>Served with hummus, tzatziki and olives</i>	9	
French Onion Soup <i>With melted Swiss and Parmesan Cheeses</i>	9	
Our Daily Soup <i>Scratch Recipes, with Bread / Cup</i>	5	
	Bowl.....	8

SALADS

Juleps House Salad <i>Mixed Greens and Veggies, House Croutons</i>	5
Spinach Salad <i>Baby Spinach, Parmesan, Egg and Hot Bacon Dressing, Served Table-Side</i>	8
Caesar <i>Crisp Romaine, Shaved Parmesan, House Croutons</i>	5
Wedge <i>With House Blue Cheese, Bacon, Tomato</i>	7
Big Caesar or House Salad <i>Entrée size salad with Grilled Chicken</i>	12
Waldorff Salad <i>Entrée salad with Grilled Chicken, Sweet Pecans, Gorgonzola, Sliced Apple and Baby tomato</i> ..	14
Hasselhoff Salad <i>Entrée salad with Poached Shrimp, Lump Blue Crab over Lettuce with Egg, Cucumber, Baby Tomato and Red Onion</i>	17
Salmon Salad <i>Our Large House with Cedar Planked Salmon</i>	22

ENTRÉE

Etouffee <i>Cajun Style with Chicken, Shrimp and Crawfish in a Spicy Gravy with Rice</i>	22
Shrimp and Grits <i>Cajun Style with Stone Milled Grits, Shrimp, Bacon, Andouille Sausage, Scallion</i>	18
Blackened Red Snapper <i>Wild Caught with Maque Choux, Rive and Tangy Slaw</i>	22
Filet of Beef Tenderloin <i>Sauce Jus Lie, Mashed Potato, Veggies</i>	32
Scottish Salmon <i>Cedar Planked, Shoyu Maple Glaze, Vegetables & Rice</i>	22
Pan-Seared Ocean Scallops <i>Tapenade of Bacon, Caramelized Shallot, Portabella, Rice and Veggies</i>	22
Bourbon Apple Pork Chop <i>Bourbon Apple Glaze, Mashed Potato, Veggies</i>	21
Roasted Duck Breast <i>Blackberry Wine Sauce, Caramelized Vidalia Onions, Mashed Potato and Veggies</i>	22
Primavera <i>Linguini with Roasted Seasonal Vegetables, Feta & Garlic Cream</i>	17
<i>Add on Chicken</i>	4
Cajun Mac <i>Chicken, Bacon, Sweet Corn, Pimento, Blend of Cheeses</i>	18
Crab Cakes <i>Two Crab Cakes with Mashed Potatoes and Grilled Vegetables</i>	18

DESSERTS

Ask about our made from scratch in house seasonal desserts!!!

Sean Draeger, Executive Chef

Ask us about our private parties, corporate events and catering capabilities.

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Hours: Sunday 11AM – 3PM. Closed Tuesday. Monday thru Saturday 11AM – 3PM Lunch and 5PM – 9PM Dinner

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.