

Mint Juleps

KITCHEN

"Good Food with Southern Hospitality"

Summer Dinner 2019

STARTERS

Stuffed Mushrooms <i>Crab, Shrimp, Brie, Parmesan</i>	12
Crab Cakes <i>Two Fried Lump Blue Crab, Remoulade and Greens</i>	13
Cheese Board <i>Cured Meat, Sliced Cheeses, Bread & 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
Roma Crostini <i>Roasted Tomato, Boursin, Basil, Balsamic</i>	7
French Onion <i>melted swiss and parmesian</i>	7
Soup Du Jour <i>made in house</i>	5

SALADS

Juleps House Salad <i>Mixed Greens and Veggies, House Croutons</i>	5
Caesar <i>Crisp Romaine, Shaved Parmesan, House Croutons</i>	5
Wedge <i>With House Blue Cheese, Bacon, Tomato, Scallion</i> ,.....	7
Big Caesar or House Salad <i>Entrée size salad with Grilled Chicken</i>	12
Waldorff <i>Grilled Chicken, Sweet Pecans, Gorgonzola, Sliced Apple, Tomato, Grapes</i>	14
Hasselhoff <i>Poached Shrimp, Blue Crab over Lettuce with Egg, Cucumber, Tomato, Avocado, Onion</i>	17
Salmon Salad <i>Cedar Planked Salmon, Lettuce, Egg, Cucumber, Tomato, Avocado, Onion</i>	22
Greek <i>Grilled Chicken, lettuce, feta, olives, cucumber, tomato, banana pepper, red onion, basil</i>	14

ENTRÉE

Etouffee <i>Cajun Style with Chicken, Shrimp and Crawfish in a Spicy Gravy with Rice</i>	22
Shrimp and Grits <i>with Andouille, Bacon, Onion, Garlic, Sharp Cheddar Grits</i>	20
Salmon <i>Cedar Planked, Shoyu Maple Glaze, Vegetables & Rice</i>	22
Pork Chop <i>Bourbon Apple Glaze, Mashed Potato, Veggies</i>	21
Primavera <i>Linguini with Roasted Seasonal Vegetables, Feta & Garlic Cream</i>	17
Duck Breast <i>Roasted with Pearl Onion, Blackberry Zin Glaze, Mashed, Vegetable</i>	22
Crab Cakes <i>Two Crab Cakes with Mashed Potatoes and Grilled Vegetables</i>	18
Scallops <i>Pan Seared, with Bacon, Shallot and Beurre Blanc, Rice and Vegetable</i>	22
*Filet of Beef Tenderloin <i>Hand Cut, Choice Hereford Beef, Glace Du Vin, Mashed and Vegetable</i>	32

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: Monday, Wednesday - Saturday 5PM – 9PM | Closed Sunday & Tuesday.

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

5/17/2019