

Sugar Tree Inn's Saturday Dinner 2021

\$40 per person, plus tax
(includes bread, salad, entree)

Salad

House Salad

(Mixed greens, cherry tomatoes, cucumber, croutons, shredded carrots, Parmesan)

Harvest Salad

(Baby Spinach and Baby Kale topped with Red Wing Farm apples, roasted pepitas, and Razzbourne Farm Chevre goat cheese; Maple Dijon Vinaigrette)

Entree

(All entrees served with Wade's Mill non-gmo white grits and seasonal vegetable)

Shredded Beef Ragu

(Beef short ribs slow cooked in a rich tomato sauce served on Parmesan grits)

Traditional Shrimp and Grits

(Creole seasoned seared shrimp served over grits with homemade creamy white sauce, topped with bacon)

Pesto Chicken Breasts

(Sous Vide Chicken Breast topped with a bright homemade pesto- baby greens and basil, pine nuts, Razzbourne Farm Chevre goat cheese, olive oil, lemon)

Vegetarian and Vegan Options Available

Dessert (\$5)

Selection varies based on availability.

Drinks

Water, Ice Tea, and Coffee

Local Beer and Wine (available for purchase)

Price and selection may vary