



Beginnings

She Crab Bisque □ *Blue Crab, Fresh Chives* 8

Fried Green Tomatoes □ *Crispy Chorizo, Pistachio, Chevre, Roasted Shallot* 6

Fried Chicken Salad □ *Cucumber, Peppers, Tomato, Red Onion, Citrus Vinaigrette* 8

Roasted Beet Salad □ *Feta, Bacon, Curried Walnuts, Candied Lemon, Vanilla* 9

Summer Tomato Salad □ *Heirloom Tomatoes, Mozzarella, Watercress, Basil* 9

Jasmine Porch Signature Dishes

Shrimp and Grits

Geechie Boy Grits, Country Sausage Gravy 17

Lunch on the Porch

Crab Cake Slider, Fried Chicken Salad, She Crab Soup, French Fries 19

Sausage and Chicken Wrap

Peppers and Onions, Corn, Cilantro, Queso Blanco, Geechie Boy Grits 16

Sandwiches

Served with Choice of Side

Proudly Featuring Ms. Cat's Country Recipes

Open Face Chopped Chicken Liver Salad □ *House made Brioche, Arugula* 15

Marinated Vegetable Panini □ *Johns Island Squash, Mozzarella, Basil Aioli* 14

Jasmine Burger □ *Seasoned Beef & Pork, Pimento Cheese, Grilled Onion* 15

Smoked Salmon Croquettes □ *Fennel and Arugula, Capers, Soft Yeast Rolls* 16

Slow Braised Pork Sandwich □ *Southern Coleslaw, House Made Brioche* 14

Lowcountry Cordon Bleu □ *Buttermilk Chicken, Country Ham, Provolone* 14

Beef Tenderloin Sandwich □ *Spinach, Caramelized Onion, Blue Cheese* 16

Side Items

~Southern Potato Salad ~

~Jasmine Pasta Salad ~

~Batter Dipped French Fries~

~ Seasonal Fruit ~

Chef de Cuisine
Ryley McGillis

Sous Chef
Franke Jones