



## **Large Party Seated Lunch Menu**

**\$30 per person Lunch**

### **Salads (Choose 1-2)**

#### **Classic Caesar**

Croutons, Anchovy, Parmigiano,  
Cracked Pepper

#### **Bonterra House Salad**

Mixed Greens, Cherry Tomatoes,  
Radishes, Sherry Vinaigrette

#### **The Bonterra Wedge**

Iceberg, NC Bacon, Diced Tomato,  
Asher Blue Cheese Dressing

#### **Caprese Salad (Seasonal)**

Bocconcini, Heirloom Tomatoes, Basil,  
Arugula, Balsamic & EVOO

### **Entrées (Choose 2-3)**

**Entrées are Served with Seasonal Market Vegetables & a Starch  
(Except for Pasta)**

#### **Fire Roasted Bistro Filet (7 oz.)**

Bordelaise Sauce

#### **Penne with Light Cream Sauce**

Market Vegetables, Parmigiano, Basil

#### **Heritage Pork Tenderloin**

Maple Rosemary Sauce

#### **Jumbo Lump Crab Cake**

Old Bay Remoulade

#### **Springer Mountain Farms All Natural**

##### **Chicken Breast**

Garlic-Thyme Velouté

#### **Chef's Vegetarian or Vegan Creation**

#### **Seasonal Market Fish**

#### **Low Country Shrimp & Grits**

South Carolina Shrimp,  
Geechie Boy Grits, Andouille Gravy

#### **JD's Fried Lobster Tail (Add \$21 per order)**

Honey Soy Reduction

### **Desserts (Choose 2)**

#### **Chocolate Mousse**

Candied Cacao Nib Tuile

#### **Seasonal Bread Pudding**

#### **Vanilla Bean Crème Brûlée**

#### **Seasonal Sorbet & Fruit**



**Add Appetizers for the Table**  
**to Share**

**Mini Crab Cakes - \$8 per person**

**Hickory Smoked Brisket Spring Rolls - \$5 per person**

**Rioja Braised Meatballs - \$6 per person**  
Spicy Arrabbiata Sauce

**Smoked Salmon & Crème Fraiche Deviled Eggs \$4.50 per person**

**Flash Fried Calamari - \$6.50 per person**  
Cilantro, Charred Sweet Peppers, Yuzu & Avocado Crema

**Our Famous Fried Lobster Tail Bites - \$21 per person**

**Assorted Charcuterie & Cheeses**  
**with our House Made Crostini & Mustards - \$5.50 per person**

**Warm House Made Pita & Crustini with a**  
**Trio of Spreads - \$5.50 per person (Choose 3)**  
Hummus Pimento Cheese

**Smoked Salmon & Goat Cheese**

**Braised Leek & Parmesan**

**Roasted Tomato Basil**

**Blake Hartwick, Executive Chef**