

APPETIZERS

Crispy Calamari and Farm Vegetable Tempura, Lemon Aioli 10.
Farm Antipasti (for two) Serenbe Farm Bread and Marinated Beets, Eggs, Cured Meats and Sweet Grass Dairy Farm Pecan Chevre with Ciabatta Bread 14.
Gulf Crab Fritters, Gribiche 10.
Spinach Salad, Crowder Peas and Feta Cheese with Warm Apple Wood Smoked Bacon Vinaigrette 7.
Caramelized Vidalia Onion Dip, Potato Chips 6.
Organic Whole Wheat Bread, Butter 4.
Hard Wood Grilled Quail, Serenbe Farm Shitake Mushrooms, Apple Sherry Vinaigrette 13.
Serenbe Farm Arugula Salad, Buttermilk Blue Cheese Crouton, Bartlette Pears and Sherry Vinaigrette 8.
Crispy Serenbe Farm Okra, Buttermilk Dip 6.
Hood Canal Oysters, On the Half Shell, Mignonette 14.

PIZZA

Margherita Pizza, Tomatoes, Mozzarella and Basil 8.
Wild Mushroom Pizza with Serenbe Honey Shallots, Fontina Cheese, Organic Wheat Crust 10.
Serenbe Supreme... Olives, Spicy Fennel Sausage and Sweet Onion 10.

*18% gratuity added to tables of 6 or more.
We appreciate the appropriate use of cell phones.*

*Thank you to our friends at Serenbe Farm
for their hard work and fresh organic produce.*



A RESTAURANT AT SERENBE

sample DINNER menu

Executive Chef Hilary White
General Manager Jim White
Dining Manager Sandy Pitsch

Wednesday - Sunday
5 p.m. - 9 p.m.

Saturday & Sunday Brunch
11 a.m. - 3 p.m.

DRINKS

Fountain Sodas 2.
Tea 2.
Boylan Root Beer 3.
Organic Coffee 2.5
Hot Tea 2.

ENTREES

Pan-Roasted All Natural Chicken with Smashed Potatoes and Shiitake Mushroom Gravy 18.
Baby Back Berkshire Pork Ribs with Coriander Crust, Serenbe Farm Okra Stew 18.
Hilary's All Natural Chicken Pot Pie 16.
The Hil Pimento Cheeseburger with French Fries 10.
Steak and Fries - 10 oz. Ribeye with Maitre d' Butter, French Fries and Bibb Lettuce Salad 28.
Wood-Grilled All Natural New York Strip with Serenbe Farm Crispy Shitake Mushrooms, Cabernet Jus 26.
Tagliatelle Pasta with Braised Rabbit and Chanterelle Mushrooms 14.
Sautéed Kona Kampachi with Serenbe Farm Braising Greens Salad, Lemon Vinaigrette 25.

SIDES

French Fries 4.
Smashed Potatoes with Crème Fraiche and Chives 4.
Okra Stew 4.
Serenbe Farm Braising Greens Salad, Lemon Vinaigrette 4.

DESSERTS

The Hil Parfait 7.
Dark Chocolate Truffles 4.
Cake du Jour 6.
Cookies and Cream 5.
Bartlett Pear Frangipane Tart, Cinnamon Ice Cream 6.
Sweet Grass Dairy Farm Thomasville Tomme, Organic Quince and Organic Whole Wheat Bread 6.