

# THE PUMP HOUSE

Mother's Day Dinner | May 12, 2024  
three course prix fixe menu  
\$60++ per person (tax & gratuity not included)

## FIRST COURSE

### JUMBO SHRIMP COCKTAIL | gf

old bay & citrus shrimp | cocktail sauce | carolina white sauce | lemon

### CHARRED TOMATO & RED PEPPER BISQUE | v

grilled cheese crouton | herb oil | crème fraiche

### CHOPPED ICEBERG WEDGE SALAD | gf

baby heirloom tomatoes | radishes | crispy bacon | gorgonzola crumbles | poblano ranch

### FRIED GREEN TOMATOES | v

cracker meal | house-made pimento cheese | pepper & red onion relish | poblano ranch

### BOURBON CANDIED BACON | gf

raw sugar | bourbon cured bacon | jalapeño jam | sweet potato chips

### LUMP CRAB CAKES

lemon caper aioli | carolina slaw | peach vinaigrette | charred lemon

## SECOND COURSE

### SHRIMP & GRITS | gf

anson mills grits | roasted sweet pepper | tasso ham | herb marinated shrimp | creole style white wine cream sauce

### 8OZ ROASTED TENDERLOIN

charred asparagus | garlic mash potato | demi glaze | crispy onions

### SEARED SCALLOPS | gf

spring pea & chervil purée | quinoa tabbouleh | pomegranate gastrique | micro basil

### BRAISED SHORT RIB

parmesan cheese grits | red wine beef jus | baby carrots | crispy onions

### CEDAR PLANK SALMON | gf

lemon bechamel | spring succotash | charred lemon

### HERB CRUSTED PORK LOIN | gf

sweet potato mash | charred broccolini | apple bourbon glaze

### VEGETABLE LASAGNA | gf, v

eggplant | springs farm squash & zucchini | heirloom tomatoes | mozzarella | fresh basil

## THIRD COURSE

### DOUBLE CHOCOLATE ESPRESSO CHEESECAKE | v

oreo crust | chocolate creamy custard | chocolate covered espresso beans

### LEMON BLUEBERRY TART | v

sweet blueberry coulis | vanilla short crust | candied lemon | citrus chantilly | lemon curd

gf | gluten free   v | vegetarian

\*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.