

JESSAMINE

LUNCH

Starters

GULF SHRIMP COCKTAIL . . .18
cocktail sauce, lemon

JUMBO LUMP CRAB CAKE19
shaved fennel, radish, lemon, avocado purée

SHE CRAB BISQUE16
asparagus, kale, benton's ham crisp

Salads

MARKET GREENS12
radish, carrots, cucumbers, tokyo turnips, grape tomatoes, citrus vinaigrette

JESSAMINE COBB17
grilled chicken, lettuce, avocado, tomato, egg, bacon, blue cheese, ranch

AVOCADO TARTINE14
sourdough bread, georgia olive oil, sliced tomato, hard boiled egg, lemon zest, balsamic



Sandwiches

choice of french fries, mixed greens or mustard coleslaw

***MPB'URGER18**
8oz. patty, tillamook cheddar, red wine onions, garlic aioli, brioche bun

SPA GARDEN BURGER . . .15
smoked avocado, lto, seven grain bun

ROASTED TURKEY & BRIE .17
caramelized onions, french mustard, pretzel bun

OYSTER PO BOY19
may river oyster, lemon vinegar slaw, reaper aioli, heirloom tomato, hoagie

Entrées

LOCAL FLOUNDER24
seasonal vegetable, carolina rice pirlou, rock shrimp, vin blanc

***CAST IRON HANGER STEAK & FRITES26**
chimichurri

GRILLED SHRIMP TACOS . .21
cilantro, lime, avocado, pickled red onion, salsa, corn tortillas, crema

Desserts

SEASONAL FRUIT PIES11
vanilla crème fraiche

CHOCOLATE COCONUT DELICE11
chocolate mousse, coconut caramel cream

PASSION FRUIT CRÈME BRULEE11
raspberries, lemon grass chantilly

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

