



A Taste of Hamby

Spring/Summer Menu Collection

PASSED HORS D'OEUVRES

1.5 Pieces/Selection/Guest

Vegetarian

Watermelon Cube fresh mozzarella, housemade basil oil & housemade balsamic salt (C) *GF*

Fontina Mac & Cheese Bites with tomato jam (H)

Fried Green Tomato Wedge with Hamby's classic pimento cheese (H)

Mini Tomato Pie (H)

Yucca Root Chip edamamus, goat cheese crumbles & watermelon radish spear (C)

Thai Cucumber "Spi" Roll with chili lime vinaigrette (C) *GF*

Sea

Petite Crab Cake frisee, sliver of red pepper with pre-selected choice of remoulade OR muscadine 5-pepper jam (H)

**2.5 pieces/guest*

Cheddar & Bacon Grit Cake topped with shrimp, tasso gravy & chive spear (H)

Fried Oyster on lemon slice with tartar sauce (H)

Lobster Stuffed Deviled Egg (C) *GF*

Shrimp & Grit Sushi with wakame collards & spicy tasso mayo (C)

Land

Rillette of Duck Confit atop Cabernet-poached apple with leek frizzles (C) *GF*

Braised Short Rib atop polenta cake with tomato jam (H)

Grilled Asparagus Tip wrapped in crisp prosciutto, sea salt & pepper (C) *GF*

Sea Salt & Black Pepper Seared Tenderloin of Beef Crostini housemade herbed boursin, pickled peach (C) *GF*

Fried Chicken & Waffles with Vermont maple syrup (H)

Sweet Potato Biscuit honey mustard spread, Carolina pit ham, sweet pickled cuke (C)

Pecan-Crusted Chicken Bite with bourbon sweet potato mustard (H)

Chicken Caesar Bibb Lettuce Cup julienne of chicken, parmesan "croutons", eggless Caesar dressing (C)