

Lunch in the Boxwood

Small Plates

Cashew Chicken Sweet Chili Glaze and Warm Napa Cabbage Slaw \$8

Shrimp and Grits Baby Shrimp tossed in Country Ham, Mushrooms, Tomatoes over Stone Ground Grits \$9

Jumbo Lump Crab Cake Corn Relish and Roasted Red Pepper Aioli \$12

Potato Gnocchi Artichokes, Tomatoes, Feta, and Kalamata Olives \$8

Louisiana Frog Legs Fried Crispy, Chorizo Gravy and Creamy Risotto \$9

Lobster Truffle Mac and Cheese \$12

Chatmoss Chilled Shrimp Cocktail \$10

Soups

Beef Vegetable, Chef's Soup Du Jour, and Classic French Onion

Bowl \$6 Cup \$5

Salads

Garden Green Salad Tomatoes, Cucumbers, Carrots, Radish,
And Your Choice of Dressing \$6 Full \$4 Petite

Classic Caesar Salad \$10 Full \$5 Petite

Grilled Salmon, Shrimp, or Chicken; Add \$6

Stilton Pear Salad Field Greens, Asian Pears, Grapes, Candied Pecans, and Bleu Cheese Vinaigrette
\$10 Full \$7 Petite

Grilled Salmon, Shrimp, or Chicken; Add \$6

Black and Bleu Salad Field Greens with Bleu Cheese Crumbles,
Blackened Beef Tips, Cucumbers, Tomatoes and Matchstick Potatoes

\$12 Full \$8 Petite

Buffalo Chicken Salad Field Greens, Boiled Eggs, Cheddar Cheese, Tomatoes, Cucumbers,
All tossed in Grain Mustard Vinaigrette

\$12 Full \$8 Petite

BLT Salad Bleu Cheese Dressing, Applewood Smoked Bacon, Diced Tomatoes, and Bleu Cheese Crumbles
\$10 Full \$6 Petite

Yellowfin Tuna Chimichurri Salad Coriander Crusted Tuna seared to Rare with Avocado, Fried Noodles,
Marinated Cucumber, Chimichurri Sauce and Wasabi Aioli over Field Greens

\$14 Full \$10 Petite

Greek Salad Field Greens, Artichokes, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese and Bermuda Onions
all Tossed in a Herb Vinaigrette

\$12 Full Petite \$7

Sandwiches

**Served with your choice of Cole Slaw, Mixed Fruit, Sweet Potato Fries,
Kettle Chips or Traditional French Fries**

Deli Counter Creations Build Your Own Sandwich from the Following Ingredients:

Smoked Turkey, Black Forest Ham, Applewood Smoked Bacon, Chicken Salad, Tuna Salad,
Lettuce, Tomatoes, Cheddar, Swiss, Provolone or American cheese

White, Wheat, Seedless Rye, Croissant or Healthy Wheat Wrap \$8; Add \$2 for Multiple Meat Selections

Reuben Corn Beef, Swiss, Sauerkraut & Thousand Island on Rye \$8

Black Angus Burger Hand Patted Half Pound Ground Chuck, served the way you like It, on a Kaiser Roll \$9

Chicken Philly Wrap in a Whole Wheat Wrap with Smoked Provolone and Roasted Vegetables \$9

The Cuban Spiced Pork, Ham, Swiss, Pickle and Onions with Grain Mustard on Sour Dough Loaf \$8

Smokehouse Chicken Club Pulled Mesquite Chicken, Smoked Provolone, Avocado and Applewood Bacon
all on Thick cut toasted white \$9

Low Country Shrimp Sliders Topped with Cajun Remoulade and Cole Slaw \$10

Quiche and Salad Combination A Wedge of Homemade Quiche
with Petite Green Salad or Cup of Soup \$8

Dinner in the Boxwood

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Bowl \$6 Cup \$5

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Black and Bleu Salad Field Greens with Bleu Cheese Crumbles,

Blackened Beef Tips, Cucumbers, and Diced Tomatoes

\$12 Full \$8 Petite

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Buffalo Chicken Salad Field Greens, Boiled Eggs, Cheddar Cheese, Tomatoes, Cucumbers,
And Grain Mustard Vinaigrette all Tossed in Mixed Greens
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all tossed in Herb Vinaigrette
\$12 Full \$7 Petite

Big Plates

All entrees include your choice of Cup of Soup or Chatmoss House Salad

Farm Raised Salmon or Wild Caught Flounder Grilled, Poached, Broiled or Lemon Caper;
two sides \$15

Top it with our delicious Jumbo Lump Crab and Hollandaise \$23

Jumbo Lump Crab Augratin Sherry Bechamel, Aged White Cheddar and Herb Toast Points; two sides \$24

Champagne Risotto with Shellfish Shrimp, Scallops and Lobster tossed in a Champagne Sauce
with Creamy Artichoke Risotto \$22

Braised Beef Short Ribs in a Port Wine Shallot Glaze, Wild Mushroom Raviolis; one side \$24

Veal and Italian Sausage Meatballs Trio Cheese Stuffed Shells and Espagnole Sauce \$16

Grilled Chicken Breast; two sides \$12 Jumbo Lump Crab and Hollandaise \$20

Boneless Double Cut Pork Ribeye Chops Grilled, Baked, or Fried; two sides Full \$18 Petite \$12

All Natural French Chicken filled with Stilton Cheese, Applewood Bacon in a Sundried Date Sauce; two sides \$18

Calves Liver Onions and Smoked Bacon; two sides \$12

U.S.D.A. Dry Aged Choice Cut Beef

Cooked to Order with Bordelaise Sauce; two sides

Nine Ounce Filet \$26 **Six Ounce Filet** \$22 **Twelve Ounce Strip Steak** \$28

Rare Red, Cool Center- MedRare, Red, Warm Center- Med, Pink, Hot Center- MedWell, Dull Pink Center

Sides

\$3 each

Baked Potato – Herb Jasmine Rice – Chef's Whipped Potatoes – French Fries- Fingerling Potatoes
Sweet Potato Fries - Baked Apples - Steamed Asparagus - Creamed Spinach - Vegetable of the Day