

Lunch Menu A: \$20 per person

ENTREES (Choose 2) GF \$2 per

Southern Chicken Sandwich GFA

grilled chicken breast, pimento cheese, applewood smoked bacon, red pepper jelly, arugula, tomato, brioche bun

Fried Green Tomato Pimento Grilled Cheese GFA

pimento cheese, applewood smoked bacon, chipotle aioli, cornmeal dusted green tomatoes, ciabatta roll

Southern Chicken Salad Sandwich GFA

roasted white meat, celery, onion, hard boiled egg, lettuce, tomato, croissant

Fried Fish Sandwich GFA

lettuce, tomato onion, remoulade brioche bun

Mixed Greens GF

mixed greens, cherry tomatoes, cucumber, red onion, cheddar, vinaigrette dressing

Kale Caesar Salad GFA

kale, parmesan, cherry tomatoes, garlic croutons, caesar dressing

SIDES (Choose 2)

coleslaw, fresh fruit, brussels & quinoa salad, variety chips

DESSERTS AVAILABLE FOR \$5 PER PERSON

Lunch Menu B: \$28 per person

SALAD (Choose 1)

Mixed Greens GF

mixed greens, cherry tomatoes, cucumber, red onion, cheddar cheese, vinaigrette dressing

Kale Caesar Salad GFA

kale, parmesan, cherry tomatoes, garlic croutons, caesar dressing

ENTREES (Choose 2) GF \$2 per

Southern Chicken Sandwich GFA

grilled chicken breast, pimento cheese, applewood smoked bacon, red pepper jelly, arugula, tomato, brioche bun

Fried Green Tomato Pimento Grilled Cheese GFA

pimento cheese, applewood smoked bacon, chipotle aioli, cornmeal dusted green tomatoes, ciabatta roll

Southern Chicken Salad Sandwich GFA

roasted white meat, celery, onion, hard boiled egg, lettuce, tomato, croissant

Fried Fish Sandwich GFA

lettuce, tomato onion, remoulade, brioche bun

Pastrami Reuben GFA

beef pastrami, sauerkraut, swiss cheese, remoulade, marble rye bread

Grilled Fish Tacos GFA

pico de gallo, mixed greens, chipotle aioli

SIDES (Choose 2)

coleslaw, fresh fruit, brussels & quinoa salad, variety of chips

DESSERTS AVAILABLE FOR \$5 PER PERSON

NOTE: sides may be changed prior to event at client's request with approval of executive chef and there may be an additional charge
Appetizer, Salad and Main Courses can be substituted for another item off our menu; there may be an additional charge.

Dinner Menu A: \$45 per person

SALAD AND APPETIZERS (Choose 2)

1910's Pimento Cheese bacon jam, bread

Fried Green Tomatoes arugula, chipotle aioli

Calamari red pepper, onions, tossed, sweet chili sauce

Mixed Greens GF mixed greens, cherry tomatoes, cucumber, red onion, cheddar, vinaigrette

Kale Caesar Salad GFA kale, parmesan, cherry tomatoes, garlic croutons, caesar dressing

ENTREES (Choose 2)

Shrimp and Grits red curry sauce

Pork Chop apple butter

Southern Fried Chicken peppercorn gravy

Fried Catfish crawfish étouffée

SIDES (Choose 2)

Pimento cheese grits, Rosemary mashed potatoes, Broccolini, Asparagus, Green Beans

Dinner Menu B: \$55 per person

SALAD AND APPETIZERS (Choose 3)

1910's Pimento Cheese bacon jam, bread

Fried Green Tomatoes arugula, chipotle aioli

Brussels Sprouts flash fried, feta cheese, balsamic glaze

Calamari red pepper, onions, tossed with sweet chili sauce

Mixed Greens GF - mixed greens, cherry tomatoes, cucumber, red onion, cheddar cheese, vinaigrette

Kale Caesar Salad GFA - kale , parmesan , cherry tomatoes, garlic croutons, caesar dressing

ENTREES (Choose 3)

Shrimp and Grits red curry sauce

Pork Chop apple butter

Southern Fried Chicken peppercorn gravy

Fried Catfish crawfish étouffée

Salmon caper dill aioli

Ribeye mushroom au jus

SIDES (Choose 3)

Pimento cheese grits, Rosemary mashed potatoes, Broccolini, Asparagus, Green Beans

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Appetizer, Salad and Main Courses can be substituted for another item off our menu; there may be an additional charge.

Dinner Menu C: \$65 per person

SALAD AND APPETIZERS (Choose 3)

1910's Pimento Cheese bacon jam, bread

Fried Green Tomatoes arugula, chipotle aioli

Brussels Sprouts flash fried, feta, balsamic glaze

Calamari red pepper, onions, tossed sweet chili sauce

Shrimp Skewer onions, peppers, caper dill aioli

SALAD (Choose 1)

Mixed Greens **GF** mixed greens, cherry tomatoes, cucumber, red onion, cheddar, vinaigrette

Kale Caesar Salad **GFA** kale, parmesan, cherry tomatoes, garlic croutons, caesar dressing

Quinoa Salad quinoa, roasted butternut squash, tomato, cucumber, red onion, feta, balsamic

ENTREES (Choose 4)

Shrimp and Grits red curry sauce

Pork Chop apple butter

Southern Fried Chicken peppercorn gravy

Fried Catfish crawfish étouffée

Salmon caper dill aioli

Ribeye mushroom au jus

Roasted Beef Tenderloin red wine reduction

Pork Medallions balsamic glaze

SIDES (Choose 3)

Pimento cheese grits, Rosemary mashed potatoes, Broccolini, Asparagus, Green Beans, Roasted Fingerling potatoes

DESSERTS (choose 2) TBD

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Brunch Menu A: \$25 per person

Entrees (Choose 1)

1910 Breakfast GFA - eggs, biscuits

1910 Breakfast Scramble GF - scrambled eggs, applewood smoked bacon, diced tomatoes, spinach

Bacon Lettuce Tomato Sandwich GFA - four slices applewood smoked bacon, romaine & mixed greens, vine ripe tomato, smashed avocado sourdough

Southern Chicken Salad Sandwich GFA - roasted white meat, celery, onion, hard-boiled egg, romaine, tomato, croissant

Banana Foster French Toast – bourbon glaze, whipped cream, add chicken (\$5), shrimp (\$8), * salmon (\$7) * steak (\$12) or salads without protein

Mixed Greens GF - mixed greens, cherry tomatoes, cucumber, red onion, cheddar cheese, vinaigrette dressing

Kale Caesar GFA- crisp romaine, parmesan, garlic croutons, house made classic caesar dressing, cherry tomatoes

SIDES (Choose 1)

You will need to choose 1 side and 1 protein to serve

home fries, hash brown casserole, fresh fruit, Pimento cheese grits

MEATS (Choose 1)

bacon, chicken sausage, pork sausage

Brunch Menu B: \$35 per person

Entrees (Choose 2)

1910 Breakfast GFA - eggs, biscuits

1910 Breakfast Scramble GF - scrambled eggs, applewood smoked bacon, diced tomatoes, spinach

Bacon Lettuce Tomato Sandwich GFA - four slices applewood smoked bacon, romaine & mixed greens, vine ripe tomato, smashed avocado on sourdough bread

Southern Chicken Salad Sandwich GFA - roasted white meat, celery, onion, hard-boiled egg, romaine, tomato, croissant

Banana Foster French Toast – bourbon glaze, whipped cream

Shrimp and Grits red curry sauce

Chicken Sausage Egg and cheese croissant

Breakfast Burrito pork sausage, egg, cheddar cheese, pico de gallo

add chicken (\$5), shrimp (\$8), * salmon (\$7) * steak (\$12) or salads without protein

SALAD (Choose 1)

Mixed Greens GF - mixed greens, cherry tomatoes, cucumber, red onion, cheddar cheese, vinaigrette dressing

Kale Caesar GFA- crisp romaine, parmesan, garlic croutons, house made classic caesar dressing, cherry tomatoes

SIDES (Choose 2)

You will need to choose 2 sides and 2 proteins to serve

Home fries, Hash brown casserole, Fresh fruit, Pimento cheese Grits

MEATS Choose 2

Bacon, Chicken Sausage, Pork Sausage

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