



THE RESTAURANT AT COHEN'S RETREAT
DINNER MENU

Soups & Salads

SHRIMP + CORN BISQUE
SOUP DU JOUR
CUP – 5 | BOWL – 7

CAESAR
Romaine with Parmesan, Croutons
Anchovies – 10

LITTLE TINY BABY SALAD
Romaine with Grape Tomato and Carrot
Cucumber – 5

BERRY SALAD
Spring Greens with Radish, Blackberries
Strawberries, Bleu Cheese, Candied Pecans
And Citrus Herb Vinaigrette – 10

DRESSINGS
Ranch | Green Goddess | Caesar
Herb Vinaigrette | Strawberry Vinaigrette

Small Plates

ARTISINAL BREAD BOARD
Auspicious Baking Co. Breads, Compound Butter
Tomato Jam and Pork Rilette – 6 or 10

SMOKED WINGS
Pecan Wood Smoked Wings with Cohen's BBQ Sauce
House Pickles – 12

SOUTHERN TOMATO PIE
Tomato, Vidalia Onion
Mozzarella, Parmesan and Basil – 12

CRAB GRIT CAKES
Lump Crab Salad atop Fried Grit Cakes
With Tomato Jam and Spring Greens – 14

FRIED GREEN TOMATOES
Green Tomato with Pimento Cheese
And Bacon Jam – 10

SMOKED FISH AND PIMENTO CHEESE
House Smoked Fish Dip and Pimento Cheese
Accompanied by Tomato Jam and Crackers – 10

Mains

STRIP STEAK*
Roasted Fingerling Potato with Local Vegetable
Finished with Buttermilk Sauce – 30

CASHEW CRUSTED GROUPER
Carolina Gold Rice Risotto with Local Vegetable
Finished with Tomato Jam – 28

SHRIMP & GRITS
Georgia Shrimp with a Tomato, Bacon
Corn Cream over Grits – 24

WHOLE FRIED FLOUNDER
Served with Citrus Tossed Greens
And Low Country Aioli – 28

LOW COUNTRY CRAB CAKES
Over Spring Greens, Pickled Fennel, Radish
Grape Tomato, and Herb Vinaigrette – 28

MISO MARINATED CHICKEN
Carolina Gold Rice and Mushrooms
With Smoked Beef Fat – 26

SMOKED PORK CHOP
Buttermilk Sauce, Vegetable Hash
Gremolata – 26

SMOKED LAMB RIBS
Geechie Boy Grits, Collard Greens
Pickled Peppers – 28

SEASONAL SUCCOTASH
Farm Fresh Vegetables
Toasted Auspicious Bread – 14

COHEN'S CLASSIC CHEESEBURGER*
Cheddar, Lettuce, Tomato, and Potato Bun – 14
ADDITIONS: Bacon | Caramelized Onion
Fried Green Tomato | Fried Egg – 3 each

SOUTHERN VEGETABLE PLATE
Collard Greens, Mac & Cheese
Seasonal Local Vegetable – 14

Sides

A LA CARTE – 5

Collard Greens | Sea Salt & Rosemary Fries | Hoe Cakes | Potato Salad
Seasonal Local Vegetable | Fruit | Mac & Cheese | Brussels Sprouts & Bacon

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.