

Sides -Starches

SIDES AND STARCHES

Sweet Potato Hash

What a scrumptious combination of sweet potatoes, dried cranberries, corn, pecans and honey.

Sweet Potato & Apple Casserole

This dish is possibly the most flavored of all sweet potato casseroles to be found. This combination of Sweet Potatoes and Tart Apples is wonderful.

Sweet Potato & Cranberry Hash

Sweet Potatoes with green onions, cranberries and a touch of spice to make a savory-sweet hash that is delicious.

Bourbon Sweet Potatoes

Only a Southerner with a sweet tooth would add massive quantities of butter and sugar to a dish and still regard it as a vegetable.

Add a shot of bourbon? No problem.

Sweet Potato Pudding with Pecan and Gingersnap Topping

A sophisticated take on the classic marshmallow-topped sweet potato casserole.

Sweet Potato Souffle

A southern staple of sweet potatoes baked with cinnamon and topped with marshmallows.

Roasted Sweet Potatoes

Oven roasted sweet potatoes tossed in olive oil and kissed with a sprinkle of sea salt. Uhhh Uhhh Good.

Twice Baked Sweet Potatoes with Pecan-Bacon Streusel and Marshmallows
A delicious and unique side dish that will complement any entree year round.

Pumpkin Roasted Garlic with Sweet Potatoes and Cherry Tomatoes
An incredible fall side dish with the marriage of pumpkin and sweet potatoes that will surely impress your guests

Mashed Sweet Potatoes
Mashed Sweet Potatoes baked with cinnamon and topped with marshmallows.

New Potatoes with Caper Sauce
Hot cooked new potatoes are gently tossed in a tangy, rich sauce of capers, parsley and grated Parmesan for a side dish that will steal the show

Roasted Garlic Smashed Potatoes
Lightly smashed russet potatoes, with garlic and butter.

Mashed Potatoes (Garlic)
Golden Potatoes cooked and mashed to a delicious perfection with a hint of garlic.

Roasted Corn Mashed Potatoes
A southwestern variation on mashed potatoes made with fresh roasted corn

Parmesan-Roasted Potatoes
Crispy Yukon Gold potatoes roasted with Parmesan, parsley and lemon zest.

Rosemary & Garlic Roasted Potatoes
Charred Roasted New Potatoes tossed with Garlic Cloves and Fresh Rosemary.

Rosemary & Garlic Smashed Potatoes
Hand smashed New Potatoes tossed with Cream, Garlic Cloves and Fresh Rosemary.

Savory Dinner Grits

Contrary to popular belief, you can have breakfast for dinner. This savory dish made with stone ground grits slow cooked with garlic, thyme, chicken broth and parmesan cheese makes this an excellent side dish to almost any entree.

White Cheddar Jalapeno Grits

These aren't your mama grits. We use stone ground grits with the southern decadence of white cheddar and a kick with fresh jalapenos. This is a great side for any dish.

Polenta Cakes (Fresh Corn & Polenta Cakes)

A southern spin on polenta made with fresh corn makes a great side dish for an elegant plate

Southern Style Dinner Diced Potatoes

Oven Roasted Diced Potatoes

[Pecan & Lemon Wild Rice]

A delicious Wild Rice side dish made with toasted chopped pecans, fresh lemon juice, and green onions.

Louisiana Dirty Rice

The name "dirty rice" doesn't sound very appealing, but it is an enjoyable combination of creamy rice, savory vegetables, and a heavy hand of intense spices.

Long Grain and Wild Rice Blend

Long grain rice mixed with a savory wild rice and cooked with special flavorings, makes this a tasty dish.

Creole Pilaf

Our rice pilaf cooked with New Orleans styled seasonings takes this dish over the norm.

Jambalaya Rice

Our jambalaya rice dish with New Orleans flavors, chopped chicken breasts and Cajun sausage.

Cajun Red Beans & Rice

This item appears on many menus in homes, cafes, and unpretentious restaurants through the Louisiana Delta and in New Orleans.

Our dish has Smoked Sausage and diced ham, and is served with a topping of chopped red onions.

Quinoa and Kale

Quinoa with julienne Kale, garlic, olive oil and sea salt

Baked Beans with Slab Bacon and Breadcrumbs

These aren't sticky-sweet brown sugar baked beans. Think of them like the top crust of a good cassoulet.

Hoppin' John

A Southern culinary icon and a timeless good-luck combination of rice and peas.

White Rice (Seasoned)

Fluffy seasoned white rice

Wild Rice

Wild Rice cooked in a flavorful chicken broth adds incredible flavor to this classy dish.

Confetti Rice Pilaf

Seasoned Rice Pilaf with green, red and yellow peppers.

Butternut Squash Bake

This savory side dish or vegetarian main dish is made with butternut squash and accented with fresh thyme and blue cheese

Smashed Butternut Squash

Fresh butternut squash steamed and seasoned

Spice Roasted Butternut Squash

Roasted squash seasoned with cumin, coriander and cayenne bring warmth and spice to this delicious dish

Couscous
Couscous cooked in a savory broth to add lots of flavor.

Cornbread Dressing
Classic Home made Cornbread Dressing

Grilled Corn with Jalapeno-Lime Butter
We prepare our own jalapeno lime butter and baste our slow grilled corn on the cob

Grilled Bacon Wrapped Corn on the Cob
Ears of corn sprinkled with our house seasonings, wrapped in bacon, and grilled for a savory treat to serve at your next barbecue

Scalloped Corn
A great side dish with creamed corn, onions, bread crumbs and cheddar cheese

Creamy Fried Confetti Corn
Our southern delicacy of fried corn with a mix of red, green, yellow peppers and onions

Creamy Southern Fried Corn
Fresh corn off the cob simmered into a delightful creamy mouthful.

Herbed Butter Grilled Corn on the Cob
Mini corn on the cob wrapped in foil and slow grilled with herbed butter

Delaware Creamed Succotash
Each state or region has developed its own style of succotash (corn & lima bean dish), one of the most distinctive being this creamed Delaware version, made with tomatoes and nutmeg.

[Pesto Pasta with Collard Green Pesto]
Bow Tie pasta topped with our unique Collard Green Pesto and Shaved Parmesan

Pasta with Vodka Cream Sauce

This pasta dish is topped with a creamy sauce made of tomatoes, cream, vodka, onions and parmesan cheese

Shrimp & Corn Pudding

In the Carolina & Georgia Low Country, corn comes into season just as our tidal creeks & inlets begin to team with tiny brown, but intensely sweet shrimp. The sweet little shrimp & corn are ideal compliments for one another.

Similar to souffle, this shrimp & corn pudding makes an impressive side dish.

Smokey Bacon-Biscuit Dressing

In this savory dressing, homemade cream biscuits stand in for the traditional bread, white crispy bacon adds a delicious smoky flavor.

Mac & Cheese with Collards or Kale

Dark leafy collards or Kale add bold flavors to this skillet mac & cheese

Gouda Bacon Mac & Cheese

Who doesn't like Gouda and Bacon, you can't beat this delicious collaboration for Mac & Cheese

Mac & Cheese for Grown-Ups

Not your Grandmas Mac & Cheese, our version has 4 different cheeses with a hint of sherry.

Layered Macaroni & Cheese

Southern Style Mac & Cheese layered with two different cheddars and good ole saltines, creating a tasty baked dish

Carlton's Favorite Mac & Cheese

Macaroni mixed with shredded Cheddar, Parmesan, cottage cheese and sour cream, then topped with bread crumbs and baked

SELECT ONE OF THE FOLLOWING SIDE COURSES:
