

PLOW TO PLATE DINNER

GRITS & GRIGIO MENU

WITH FARMER GREG FROM MARSH HEN MILL

JUNE 5, 2025

FIRST COURSE

SHRIMP AND UNICORN GRITS

White cheddar | Tomato Broth | Green Onion Aioli

Paired with Kurtatsch Pinot Grigio

SECOND COURSE

LOBSTER TAMALE

Marsh Hen Mill Masa | Avocado Red Bean Salsa

Chipotle Relleno

Paired with Sokol Blosser Pinot Gris

ENTREE

PEACH SALSA GLAZED PORK CHOP

Guinea Flint Grits | Braised Greens

Paired with Willamette Valley Pinot Gris

DESSERT

CAROLINA GOLD RICE PUDDING

Agave | Vanilla | Condensed Milk

Paired with Southern Porch Sangria



CITY CLUB
OF GREENVILLE