

A NATIONAL HISTORIC LANDMARK

# HOPSEWEE

*plantation*

CIRCA 1740



## Lunch Menu



Lunch Served Tuesday-Saturday 11:00 - 3:00  
Reservations recommended

The Tearoom at Hopsewee opened in 2008 serving our signature "Southern Tea" with Southern Hospitality. Quickly the Tearoom became the top ranked tearoom on the South Carolina Coast and we continue to strive to serve quality food in a wonderful location.

The Tearoom is available for private events, dinners and banquets  
For more information, contact Raejean Beattie at  
mail@hopswee.com or call (843) 546-7891  
494 Hopsewee Road, Georgetown SC 29440

## APPETIZERS

### **Crab Cakes**

Two Crab Cakes served over lettuce with Spicy Remoulade Sauce \$8

### **Just Savories**

The Savory course from our Southern Tea \$8

### **Okra Pancake and Shrimp**

A tasty okra pancake with Shrimp and Andouille Sausage and gravy \$8

### **Okra Fritters**

Three Okra Fritters served with Remoulade Sauce \$4

### **Lowcountry Roll**

Spring Roll stuffed with BBQ, Collard Greens and Carolina Gold Rice served with House Made Peach BBQ sauce \$4

### **Chicken Fingers and Fries**

Two Chicken Fingers, Fries, Peach BBQ Sauce, Ranch or Ketchup \$8

### **Pimento Cheese and Biscuits**

Half a dozen Pimento Cheese Biscuits with Pimento Cheese \$6

### **Lowcountry Sampler**

A Plate full of these Lowcountry Favorites

#### **Pulled Pork (gf)**

House made pulled pork with Mustard based BBQ Sauce

#### **Pirleau (gf)**

A Southern chicken and rice recipe, made with rice, vegetables and chicken pieces

#### **Collard Greens (gf)**

A green leafy vegetable, cooked for hours with smoked meat and Rutabagas

#### **Macaroni and Cheese**

A Southern Comfort Food

#### **Sweet Potato Casserole (gf)**

Sweet potatoes with a pecan brown sugar topping

#### **Pimento Cheese Biscuits**

\$7.6

A gratuity of 20% will be added automatically for groups of 6 or more

## ENTREES

Entrees served with fruit, a pimento cheese biscuit  
and your choice of House Salad, Cup of Soup (\$1 extra) or Side

### **Blue Cheese Spinach Quiche**

A delightful blend of bacon crumbles,  
blue cheese and spinach \$13

### **Shrimp and Grits**

Our special Hopsewee recipe with South Carolina Milled Antebellum Grits,  
Andouille Sausage and Georgetown Shrimp  
Can be served over okra pancakes instead of grits \$16

### **Creole (gf)**

A delicious version of the Louisiana Classic served over  
Carolina Gold Rice or Okra Pancakes  
with Georgetown Shrimp and Andouille Sausage \$16  
with Chicken and Andouille Sausage \$14

### **Gumbo**

Slowly browned roux and sassafras makes this traditional stew with chicken  
and okra fabulous. Served over Carolina Gold Rice or Okra Pancakes  
with Georgetown Shrimp and Andouille Sausage \$16  
with Chicken and Andouille Sausage \$14

### **Chicken Fingers**

Four Chicken Fingers and Fries, Peach BBQ Sauce,  
Ranch or Ketchup \$13

### **Crab Cakes**

Four Crab Cakes served over lettuce with Spicy Remoulade Sauce \$16

## SALADS

### **Hopsewee Salad Plate**

Chicken Salad made with cranberries and apples (gf)  
on bed of lettuce with potato salad (gf), pasta salad, bean salad (gf), fresh  
fruit and a pimento cheese biscuit \$12

### **Grilled Salmon Salad (gf)**

House cured Cold Smoked Salmon sautéed and served over a  
Mixed Green salad and fresh fruit finished with house made Balsamic Glaze,  
your choice of dressing, and a pimento cheese biscuit \$13

### **Beet Salad (gf)**

Beets dressed with Dijon Mustard and Balsamic Glaze served over Mixed  
Greens with Feta Cheese and Candied Pecans, fresh fruit and a pimento  
cheese biscuit \$10

### **House Salad**

Mixed Green salad with blue cheese, bacon crumbles and Pecans with your  
choice of dressing \$8

All our tea varieties are available to take home with you!

Hopsewee Blend Gift Box \$7 (20 Tea bags)

Loose Tea 1 oz Tin \$4 2oz Tin \$7

Hopsewee Afternoon Tea Cookbook \$10

