

# MAEBERRY

**BIG PLATES. SCRATCH COOKING. SOUTHERN ROOTS.**

## \$20 PER PERSON

Choose your base, served with two sides and your choice of homemade yeast roll or sweet potato cornbread.

Base options: rice and gravy, butter rice or heritage mashed potatoes.

Includes:

Jarritos or Henry Weinhard Cream Soda

## \$35 PER PERSON

Choose your base, served with three sides and your choice of homemade yeast roll or sweet potato cornbread.

Base options: rice and gravy, butter rice or heritage mashed potatoes.

Includes:

Choice of Tea or Lemonade  
Choice of Dessert Pie

## Sides

Choose any two 8oz sides with your plate.

**A la carte: \$4.50 (8 oz) • \$8.50 (16 oz) • \$15.00 (32 oz)**

- Honey Molasses Candied Yams
- Sunday 's Cornbread Dressing
- Heritage Mashed Potatoes & Gravy
- Low Country Mac & Cheese
- Braised Collard Greens
- Rice & Gravy
- Creamed Jalapeno & Colby Corn
- Green Beans
- Creole Cabbage

## BREADS

- Brown Sugar Sweet Potato Cornbread - \$1.50ea
- Country Yeast Roll - \$1.00ea

## CREOLE FRIED CHICKEN (LEG & THIGH)

Fried dark-meat chicken served with your choice of rice and gravy, butter rice or heritage mashed potatoes.

## BAKED LEMON PEPPER CHICKEN

Oven-baked lemon pepper chicken served with your choice of rice and gravy, butter rice or heritage mashed potatoes.

## BRAISED JERK PORK RIBS

Pork ribs braised in brown gravy served with your choice of rice and gravy butter rice or heritage mashed potatoes.

## SMOTHERED TURKEY WING

Turkey wing in brown gravy served with your choice of rice and gravy, butter rice or heritage mashed potatoes.

## SALISBURY STEAK WITH ONION GRAVY

Beef patties with onion gravy served with your choice of rice and gravy, butter rice or heritage mashed potatoes.

## BLACKENED SALMON

Salmon fillet prepared blackened and served with your choice of rice and gravy, butter rice or heritage mashed potatoes.

## CAJUN SHRIMP & CRAB BOLOGNESE PAPPARDELLE

Pappardelle pasta with shrimp and crab in a Cajun cream sauce with peppers and parmesan. (no base)

## ADD-ONS

### Beverages

All speciality beverages are 24oz

- Sweet Tea – \$4.50
- Unsweet Tea – \$4.50
- Peach Tea – \$5.00
- Porch Punch – \$5.00
- Strawberry Lemonade – \$5.00
- Ginger Lemonade – \$5.00
- Cherry Limeade – \$5.00
- 50/50 (Half Sweet Tea, Half Lemonade) – \$5.00

### JARRITOS - \$4.00

- Guava, Lime, Pineapple, Mandarin

### HENRY WEINHARD'S- \$4.00

- Root Beer, Vanilla Cream, Blackberry Cream

### Desserts

**All pies are made in house. Per Slice**

- Bourbon Pecan Pie – \$7.00
- Banana Pudding Pie – \$7.00
- Rhubarb-Strawberry Pie – \$7.00
- Macaroon Cherry Pie – \$7.00

**SEATTLE  
RESTAURANT  
WE  K**