



Ana Beall's Tea Room
Supper Menu

starters, soups and salads _____

Hush Puppies served with a Spicy-Sweet Orange Dipping Sauce	4
Louisiana Crab Cakes served with Sweet Corn Relish and Red Pepper Remoulade	14
Pecan-Crusted Goat Cheese with Warm Peach Chutney on a bed of Fresh Baby Greens	8
Spinach Salad with Toasted Pistachios, Jicama and Mushrooms in a Bacon Vinaigrette	7
Fresh Baby Greens with Vanilla-Pear Vinaigrette, Dried Cranberries and Candied Walnuts	7
Soup of the Day	6

ana beall's specialties _____

Crab Shortcakes – Tender Crab with Roasted Sweet Peppers layered on fluffy Buttermilk Biscuits and topped with Tasso Gravy	20
Chicken and Andouille Gumbo – A hearty bowl made with the freshest ingredients served on a bed of Aromatic Carolina White Rice	13

*The following entrees are served with Sauteed Spinach, Sweet Cornbread, and your choice of Buttermilk Whipped Potatoes, or Red Beans and Rice
Additional sides – \$4 per serving*

Pecan Crusted Chicken Breast with Spicy Citrus Cream Sauce	15
Dry-rubbed Roasted Pork Tenderloin with Jalapeño-Peach Chutney	17
Chili-Lime Spice Rubbed Hanger Steak (6 oz.) with Fresh Melon Salsa	20
Pan Fried Catfish with Red Pepper Remoulade	17