

LUNCH

AT CHANCELLOR'S HOUSE

11AM - 3PM Monday - Saturday

EXECUTIVE CHEF | DUSTIN LITTLE

STARTERS

SWEET CHILI SHRIMP

Jumbo shrimp fried in a masa beer batter, tossed in a sweet and spicy chili sauce; served with yum-yum aioli **16**

WARM DIP TRIO

Spinach and artichoke, Chorizo queso blanco, and pink Cheddar Pimento cheese and crab dips, served with grilled pita and fried white corn chips **15**

CHARCUTERIE BOARD

Andouille sausage, house smoked pork belly, prosciutto, whiskey cheddar, porter beer cheese, drunken goat cheese, aged white cheddar, house pickled cucumbers and onions, Dijon aioli and Carr's crackers **16**

GORGONZOLA BACON CHEESE FRIES

Crispy waffle fries topped with a Gorgonzola mornay, Applewood smoked bacon, and chives **13**

SOUPS & SALADS

SOUP DU JOUR

Chef's soup of the day **7 / 9**

GULF COAST GUMBO

Gulf Coast shrimp, crawfish, crab meat, andouille sausage, steamed local Blue Delta rice **11 / 15**

SOUTHERN FRIED CHICKEN COBB

Chopped Romaine, local tomatoes, applewood smoked bacon, avocado, shaved white Cheddar, egg, chives, and smoked tomato ranch **16**

CAESAR SALAD

Crisp Romaine, quartered egg, cracked pepper, white anchovy Caesar dressing, kalamata olives. Served in a Parmesan bowl **14**

HARVEST SALAD

Poached golden and purple beets, mixed greens, red wine goat cheese, shaved watermelon radishes, quinoa, toasted pistachios, and pomegranate infused white balsamic vinaigrette **13**

SEARED TUNA SALAD

Seared sushi grade Ahi tuna, shiso and watercress, with shaved carrots, blackberries, edamame, and cucumber, tossed in a pickled-ginger miso vinaigrette; wasabi-soy gastrique **18**

GRILLED SHRIMP AND PEAR SALAD

Grilled jumbo shrimp, grilled pears, gorgonzola, applewood smoked bacon, raisins and arugula, tossed in a grapefruit-honey vinaigrette with toasted almonds **17**

SANDWICHES & BURGERS

*All burgers are made with house ground beef tenderloin, striploin, prime rib loin.
Served with your choice of: house cut fries, beer battered onion rings, side salad, or fresh fruit.*

ALL AMERICAN BURGER

10 oz. char-grilled house ground burger patty with applewood smoked bacon, butter lettuce, house pickled cucumbers and onions, local tomato, American cheese, house made mayo, mustard on a brioche bun **13**

BURGER #7

Blackened | Bacon | Bourbon | BBQ | Bleu cheese | Brioche | Burger **14**

BUNLESS BACON DEMI BURGER

Seared 10 oz. house ground burger patty with applewood smoked bacon, Gruyere cheese, roasted cremini mushrooms, caramelized Vidalia onions, demi-glacé **14**

THE CHANCELLOR'S CLUB

Smoked ham, smoked turkey, applewood smoked bacon, aged white and yellow cheddar, butter lettuce, local tomato, honey mustard aioli, thick cut toasted wheat berry bread **14**

FRIED OYSTER PO' BOY

Local masa-breaded fresh Gulf oysters, shaved Napa and purple cabbage slaw, tomato, pickled cucumbers and onions, and remoulade, served on a buttery-toasted Gambino roll **16**

SOUTHERN BLT SLIDERS

House-smoked brown sugar pork belly bacon, butter lettuce, kumato tomato, dijon smoked tomato aioli, served on buttermilk biscuits **13**

ENTREES

CHICKEN POMODORO PARMESAN

Panéeed free range chicken breast served over creamy basil fettuccine pasta, topped with a house made tomato pomodoro, spinach, and Spanish smoked Parmesan **17**

"ALL CRAB" CAKES

Jumbo lump crab cakes made with no bread filler served over local stone ground "Grit Girl" cheese grits with a creole tasso and crawfish cream sauce. Served with grilled asparagus **17**

CAROLINA SHRIMP -N- GRITS

Jumbo U-8 Shrimp, sautéed with lemon, andouille sausage and bell peppers, finished with a touch of butter and cream; served over local "Grit Girl" Cheddar cheese grits **18**

HAWAIIAN POKE BOWL

Fresh sushi-grade Ahi tuna tossed in a traditional poke sauce, served over sushi rice with avocado, marinated cucumber and heirloom carrots, shaved Fresno peppers, and green onions **20**

FARM TO CHEF TO TABLE

Four dishes created daily by our Chefs from fresh locally sourced produce **14**

GRILLED WILD SALMON

Seasonal fresh salmon served over pan-roasted Brussels sprouts and butternut squash with applewood smoked bacon; Drizzled with a walnut-maple miso glaze **20**