APPETIZERS

Crab Cakes
Two Crab Cakes served over lettuce with Spicy Remoulade Sauce $13

Just Savories

Four Olena Pritters served with Remoulade Sauce $7

Chicken Fingers and Fries
Two Chicken Fingers, Fries, Ranch or Ketchup $10

Pimento Cheese and Biscuits
Half a dozen Pimento Cheese Biscuits with Pimento Cheese $9

SOUPS

“Gin-Gin” Soup
Mrs. Bostic’s mother’s wonderful Cream soup with Chicken, Wild Rice and Mushrooms.

Creamy Tomato Basil (gf)

Jalapeno Shrimp Corn Chowder
Cup $6, Bowl $8, Sampler $18

SALADS

Hoppin’ John 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 $15

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. $18

Best 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. $14

House Salad
Mixed Green salad with blue cheese, bacon crumbles and Pecans with your choice of dressing $7/$8

SANDWICHES

served with Fresh Fruit and your choice of side or try a cup of soup and half sandwich.

Add Bacon to any Sandwich ($3 extra)

Turkey and Havarti Sandwich
with Cranberry Mustard Sauce $15

Grilled Ham and Pimento Cheese Sandwich
House made Pimento Cheese and Ham $15

BLT Sandwich

A classic! Bacon, Lettuce, Tomato, Toasted $15

Chicken Salad Sandwich

Chicken salad with Apples and Dried Cranberries $14

BBQ Sandwich (Half sandwich served on bread)

House made pulled pork with House made Mustard based BBQ sauce and Carolina Slow on a bun $14

Pimento Cheese

House made Pimento Cheese $1

BREADS

Wheat, Sourdough, Pumpernickel

SIDES $6

Potato Salad (gf), Pasta Salad, Bean Salad (gf), Carolina Gold Rice (gf), Stone Ground Yellow Grits (gf), Parsley (gf), Collard Greens (gf), Sweet Potato Casserole (gf), Mac & Cheese Muffin, Olena Pancakes, Fries, Cole Slaw (gf)

Bread Salad (gf)

Raspberry Chipotle Vinaigrette, Ranch, Blue Cheese Dressing, Honey Poppyseed, Lite vinaigrette, Balsamic Glaze

Add to any entrée, sandwich or salad

Sautéed Salmon $14 Sautéed Shrimp $14 Sautéed Chicken $14

Crab Cake $8 each, Bacon $3

BEVERAGES

Lowcountry Sampler
A Plate full of these Lowcountry Favorites

Pulled Pork (gf)
House made pulled pork with Mustard based BBQ Sauce

Pirlouit (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
$17

ENTREES

Entrees served with fruit, a pimento cheese biscuit and your choice of House Salad, Cup of Soup ($3 extra) or Side

Blue Cheese Spinach Quiche
A delightful blend of bacon crumbles, blue cheese and spinach (w/out bacon crumbles available also) $17

Shrimp and Grits
Our special Hoppin’ John recipe with South Carolina Stone Ground Yellow Grits, Andouille Sausage and Georgetown Shrimp. Can be served over okra pancakes instead of grits $19

Creole (gf)
A delicious version of the Louisiana Classic served over Carolina Gold Rice or Olena Pancakes with Georgetown Shrimp and Andouille Sausage $19 with Chicken and Andouille Sausage $18

Vegetarian $15

Gumbo
Slowly browned roux and andouilies makes this traditional stew with chicken and okra fabulous. Served over Charleston Gold Rice or Olena Pancakes with Georgetown Shrimp and Andouille Sausage $19 with Chicken and Andouille Sausage $18

Crab Cakes
Four Crab Cakes served over lettuce with Spicy Remoulade Sauce $19

Chicken Fingers
Four Chicken Fingers and Fries, Ranch or Ketchup $16

BEVERAGES

Hoppin’ John House Blend Iced Tea – served with simple
Syrop so you can have your tea as Sweet as you like! $3

Fresh Minted Lemonade Cool and refreshing – this recipe is available with a purchase of our Mint Tea $5.90

Freshly Brewed Tea – Choose from our Hoppin’ John
Selections for a delicious brewed tea. These fresh brews can be served hot or iced. $6

Blends

Blenheim Ginger Ale this Ginger Ale has a little more “bite” than most grocery store varieties (limited availability) $5

Soft Drinks - Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Bottled Water $3

Coffee –Yes – we do serve coffee in our tea room - freshly ground when you order – Regular or Decaf $4

Latte or Cappuccino $6

House Wine - Chardonnay, Pinot Grigio, Pinot Noir, Red Blend, Cabernet Sauvignon, Sauvignon Blanc, Sangiovese, Prosecco, Moscato $7

By the Bottle - $35

Mimosas – Orange, Cranberry, Peach, Strawberry or Ginger $7

Bellini Sampler – Peach, Strawberry and Ginger with a cradle of champagne $15

Beer

American Standard Beer (Budweiser, Coors Light, Michelob Ultra, etc.) $6

Popular Commercial Beer (Yuengling, Halesfield, Shock Top, Fat Tire) $7

Craft and Stouts (Guinness, Local Craft Beers – see display) $8
DESSERTS - $7
Toasted Coconut Cake
Triple Chocolate Stout Cake with Kahlua Cream Cheese Frosting
Hummingbird Cake
Bananas, Pineapple and Pecans with a touch of cinnamon
Italian Buttercream icing
Caramel Cake
Layers of Yellow Cake with Caramel Icing
(limited availability)
Honey Almond Crème Brûlée (gf)
Tea Sweets or Scones From our Tea menu

FULL SOUTHERN TEA
Savories
Cucumber sandwiches, curried chicken on ginger snaps, blue cheese spinach bacon quiche, salmon mousse, parmesan-
peppercorn crackers with mozzarella, pesto and tomato
(vegetarian and gluten free options available)

Scones
Your choice of
Cranberry Orange * Cinnamon Raisin *
Chocolate Chip * Traditional
Gluten Free available (30 minute cook time)
served with Lemon Curd and Cottage Cream

Sweets
A sampling of
Flourless Chocolate Cake (gf) * Lemon Chess Pie and
White Chocolate Cheesecake with Raspberry Swirl
Served with a variety of delicious teas
$8
split charge adds $5 for each extra person
(Full Southern Tea with a Split Charge includes
one of each savory per person, 1/2 scone each,
Tea Sweets and one tea selection per person)

Children’s Tea Service
Child friendly Savories, Scones and Tea Sweets
for children 10 and under $8

Royal Tea
Add a Flute of Champagne or Mimosa to your Tea Service
Choose from Plain, Orange, Cranberry or Peach
Additional $7

Light Southern Tea
A lighter version of our Southern Tea,
with a scone, tea sweets and your choice of teas
$7

Cream Tea
A light repeat with a scone, lemon curd,
cottage cream and choice of teas
$13

Just Tea
Enjoy a pot of our tea – sample several of our
delicious tea selections (Per person) $6

Hopsewee Plantation offers a guided Historical Landmark House Tour.
Learn about the home’s history and the families who have lived there.
Tours are on the hour: Tuesday - Saturday 10 - 3
Adults $20/ Seniors $15/ Youth $10/ Children $10

Gullah Geechee Presentation
Learn more about the enslaved African experience on rice plantations
and how their descendants, the Gullah people, continue to preserve their legacy.
Adults $15/ Seniors $10/ Youth $8/ Children $5

Try our new Ambrosia Mimosa
A fruity sparkling drink made with our Bellini Purées,
minted lemonade,
fresh fruit and
your choice of Sparkling Wine,
or
Sparkling Water
$9
Bottomless $30

All our tea varieties are available to take home with you!
Hopsewee Blend Gift Box $7 (30 Tea bags)
Loose Tea 1 oz $3 2 oz $7
Hopsewee Cooking $40

20% Gratuity is expected for tables of 6 or more we will try to
remember to add it, but if we don’t, we appreciate your generosity