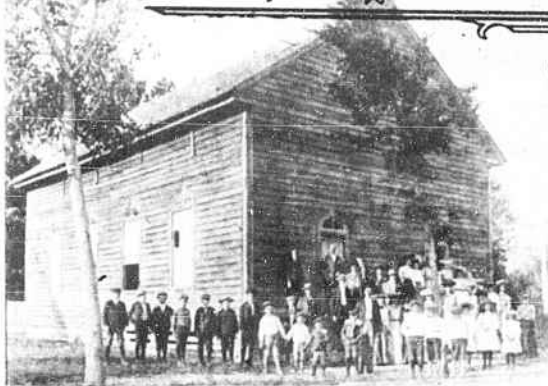


1885

The Parson's Table

Today



With a lot of love and care, owner Toby Frye has restored this Little River Methodist Church into an unusual restaurant. The proud collection of stained glass complements the decor and enhances the atmosphere. This, combined with the culinary delights of gourmet chefs, creates a unique dining experience.

The Parson's Table invites you to enjoy one of many varied entrees accompanied by cheese and crackers, a loaf of hot bread, a house salad, rice pilaf or dutchess potatoes and vegetable de jour. *Ben Appelt*

Soups

New England Clam Chowder 2.75 / Chef's Compote de Jour 2.50

Appetizers

Ruffin Crabmeat Cocktail 4.50 / Oyster Cocktail 3.50 / Shrimp Cocktail 3.25 / Escargots Champagne 3.95

The Parson's Rib

The Cathedral Cut - Ten ounces of prime rib of beef, served au jus, with dutchess potatoes - 12.95
The Chapel Cut - Eight ounces of prime rib of beef, served au jus, with dutchess potatoes - 12.95

(Rib of the above available with Béchamel or hollandaise sauce)

Delectable Entrées

Chicken Casserole - Boneless breast of chicken sautéed with peppers, onions, mushrooms and tomatoes, finished in a sauce of natural chicken stock, dry white wine and stock, served over rice pilaf 11.95
Chicken Cordon-Rose - Breaded sautéed chicken breast fillet with herbed cream cheese sauce, with prosciutto ham, then sautéed with creamy romany sauce served with rice pilaf 12.95
Chicken Omelet - Boneless breast of chicken sautéed with golden then topped with hot cream and white sauce hollandaise sauce on this dish served with dutchess potatoes 12.50
Flounder Meunière - Local filet of flounder breaded with oriental gourmet bread crumbs, sautéed and served with lemon butter, paprika and parsley, accompanied by rice pilaf 12.95
Grilled Salmon Fillet - Grilled 7 ounce salmon steaks and creamed lightly breaded with lemon butter served with dutchess potatoes 13.50

Dear Friends,

We thank all of you from the Brunswick Islands for your gracious patronage over the years and look forward to seeing you again!

Toby Frye

Caspelle St. Jacques - Breaded sea scallops sautéed and finished in a sauce of wildcat heavy cream, Marsala wine and a dash of holleraise sauce served over rice pilaf - 12.50
Busters Baignoise - Jumbo soft shell crabs dipped in batter then dredged in seasoned flour and sautéed with golden topped with Baignoise sauce and served with dutchess potatoes - 13.95
Veal Marsala - Veal medallions dredged in seasoned flour then sautéed with fresh mushrooms and finished in a mixture of reduced Marsala wine and homemade brown sauce served with rice pilaf - 13.95
Veal Saltimbocca - Veal medallions dredged in seasoned flour then sautéed and covered with prosciutto ham, fresh spinach and gremolata cheese sauce with lemon butter, white wine and served with rice pilaf - 13.95
Veal Chateaux - Veal medallions dredged in seasoned flour then sautéed and covered with cream, white asparagus and hollandaise sauce served with dutchess potatoes - 14.95
Sautéed Scallops - Lightly sautéed sea scallops placed on a bed of rice pilaf then sautéed with lemon butter and parsley - 12.95
Sautéed Shrimp - Large shrimp sautéed with garlic butter just before serving placed atop rice pilaf and garnished with parsley - 12.95
Grilled Salmon - Lightly breaded salmon, scallops, fish and creamed in a creamy sour cream dressing served cold and garnished with California avocado wedges, mandarin orange sections and shallots - 10.95
Children's Chicken, Fowl or Beef with sauce and rice pilaf - 5.95

Desserts

Homemade Fruit, Chocolate or Vanilla New York style creamy cheese cake with cream cheese chocolate or Vanilla sauce in a combination of apples, blueberries, raspberries and strawberries preserves - 2.50 / The Olden style bread pudding with whiskey sauce - 2.25 / Depending on the season, Miniaturest Banana (or Orange) and Pineapple topped with cream and whipped cream or Banana and Pineapple (Milk) bananas and cherry pineapple coated in brown sugar and butter finished with chocolate, holleraise, nut and pecans and then poured over ice cream 3.50

Executive Chef William Hubick

Tables of eight or more please note: A fifteen percent gratuity will be added to your check
Water upon request

Enjoy your favorite cocktails or choose from our outstanding wine list.

Hwy. 17, Little River, Next to Toby's Old World

Open 5:30 to 9:30 Closed Sunday. Reservations accepted. Telephone (803)249-3702. Casual attire.

