

A NATIONAL HISTORIC LANDMARK

HOPSEWEE

plantation

CIRCA 1740



Lunch Menu



Lunch Served Tuesday-Saturday 11:00 - 3:00
Reservations recommended

The Tearoom at Hopsewee opened in 2008 serving our signature "Southern Tea" with Southern Hospitality. Quickly the Tearoom became the top ranked tearoom on the South Carolina Coast and we continue to strive to serve quality food in a wonderful location.

The Tearoom is available for private events, dinners and banquets
For more information, contact Raejean Beattie at
mail@hopswee.com or call (843) 546-7891
494 Hopsewee Road, Georgetown SC 29440

APPETIZERS

Crab Cakes

Two Crab Cakes served over lettuce with Spicy Remoulade Sauce \$8

Just Savories

The Savory course from our Southern Tea \$8

Okra Pancake and Shrimp

A tasty okra pancake with Shrimp and Andouille Sausage and gravy \$8

Okra Fritters

Three Okra Fritters served with Remoulade Sauce \$4

Lowcountry Roll

Spring Roll stuffed with BBQ, Collard Greens and Carolina Gold Rice served with House Made Peach BBQ sauce \$4

Chicken Fingers and Fries

Two Chicken Fingers, Fries, Peach BBQ Sauce, Ranch or Ketchup
\$8

Pimento Cheese and Biscuits

Half a dozen Pimento Cheese Biscuits with
Pimento Cheese \$6

Lowcountry Sampler

A Plate full of these Lowcountry Favorites

Pulled Pork (gf)

House made pulled pork with Mustard based BBQ Sauce

Pirleau (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

\$16

A gratuity of 20% will be added automatically for groups of 6 or more

ENTREES

Entrees served with fruit, a pimento cheese biscuit
and your choice of House Salad, Cup of Soup (\$1 extra) or Side

Blue Cheese Spinach Quiche

A delightful blend of bacon crumbles,
blue cheese and spinach \$13

Shrimp and Grits

Our special Hopsewee recipe with South Carolina Milled Antebellum Grits,
Andouille Sausage and Georgetown Shrimp
Can be served over okra pancakes instead of grits \$16

Creole (gf)

A delicious version of the Louisiana Classic served over
Carolina Gold Rice or Okra Pancakes
with Georgetown Shrimp and Andouille Sausage \$16
with Chicken and Andouille Sausage \$14

Gumbo

Slowly browned roux and sassafras makes this traditional stew with chicken
and okra fabulous. Served over Carolina Gold Rice or Okra Pancakes
with Georgetown Shrimp and Andouille Sausage \$16
with Chicken and Andouille Sausage \$14

Chicken Fingers

Four Chicken Fingers and Fries, Peach BBQ Sauce,
Ranch or Ketchup \$13

Crab Cakes

Four Crab Cakes served over lettuce with Spicy Remoulade Sauce \$16

SALADS

Hopsewee 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 \$12

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 \$13

Beet 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 \$10

House Salad

Mixed Green salad with blue cheese, bacon crumbles and Pecans with your
choice of dressing \$8

All our tea varieties are available to take home with you!

Hopsewee Blend Gift Box \$7 (20 Tea bags)

Loose Tea 1 oz Tin \$4 2oz Tin \$7

Hopsewee Afternoon Tea Cookbook \$10

SANDWICHES

served with Fresh Fruit and your choice of side
or try a cup of soup and half sandwich
Add Bacon to any Sandwich (\$2 extra)

Turkey and Brie Sandwich

with Cranberry Mustard Sauce \$11

Grilled Ham and Pimento Cheese Sandwich

House made Pimento Cheese and Ham \$11

BLT Sandwich

A classic! Bacon, Lettuce, Tomato, Toasted \$11

Chicken Salad Sandwich

Chicken salad with Apples and Dried Cranberries \$10

Tuna Salad Sandwich

This lighter version of Tuna salad is made with
fat free yogurt instead of mayonnaise. \$10

Egg Salad Sandwich

Boiled Eggs, Relish and Horseradish add a little pep to this classic. \$8

BBQ Sandwich (not available as a half sandwich)

House made pulled pork with
House made Mustard based BBQ sauce
and Carolina Slaw on a bun \$10

Breads

Wheat, Sourdough, Pumpernickel

SOUPS

"Gin-Gin" Soup - Mrs. Beattie's mother's wonderful Cream soup with
Chicken, Wild Rice and Mushrooms.

Creamy Tomato Basil (gf)

Jalapeño Shrimp Corn Chowder

Cup \$4, Bowl \$6, Sampler \$7

Sides \$3

Potato Salad (gf), Pasta Salad, Bean Salad (gf),
Carolina Gold Rice (gf), Antebellum Grits (gf),
Pirleau (gf), Collard Greens (gf), Sweet Potato Casserole (gf),
Mac & Cheese, Squash Casserole Muffin
Okra Pancakes, Fries (gf) Cole Slaw (gf)

Dressings (gf)

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

Add to any entrée, sandwich or salad

Sautéed Salmon \$7 Sautéed Shrimp \$6 Sautéed Chicken \$4
Crab Cake \$5 each Bacon \$2

BEVERAGES

Hopsewee House Blend Iced Tea – served with simple Syrup so you can have your tea as Sweet as you like! \$2

Fresh Minted Lemonade Cool and refreshing – this recipe is available with a purchase of our Mint Tea \$3

Freshly Brewed Tea – Choose from our Hopsewee Tea Selections for a delicious brewed tea. These fresh brews can be served hot or iced. \$3

Blenheim Ginger Ale this Ginger Ale has a little more “bite” than most grocery store varieties \$3

Soft Drinks - Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Bottled Water \$2

Coffee – Yes – we do serve coffee in our tea room - freshly ground when you order – Choose Mild, Normal or Strong. Decaf is also available \$3

House Wine - Chardonnay, Pinot Grigio, Sauvignon Blanc
Merlot, Cabernet, Sauvignon \$5
Other labels available

Mimosa - Orange, Cranberry or Peach \$5

Beer

American Standard Beer (Budweiser, Coors Light, Michelob Ultra, etc.) \$4
Popular Commercial Beer (Yuengling, Heineken, Shock Top, Fat Tire) \$5
Craft and Stouts (Guinness, Local Craft Beers – see display) \$6

DESSERTS - \$5

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

Crème Brulee (gf)
Honey Almond

Tea Sweets or Scones
From our Tea menu

FULL SOUTHERN TEA

Savories

Cucumber sandwiches, curried chicken on ginger snaps, blue cheese spinach quiche, salmon mousse, parmesan-peppercorn crackers with mozzarella, pesto and tomato

Scones

Your choice of
Cranberry Orange
Cinnamon Raisin
Chocolate Chip or Traditional
Gluten Free available (20 minute cook time)

served with Lemon Curd and Cottage Cream and
Tea infused apple jelly

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

\$20

split charge add \$10

includes one serving savories, two scones and
two Tea Sweet samplers

Royal Tea

Add a Flute of Champagne to your Tea Service
Choose from Plain, Orange, Cranberry or Peach
Additional \$5

Light Southern Tea

A lighter version of our Southern Tea
with a scone, tea sweets and
your choices of teas

\$13

Cream Tea

A light repast with a scone, lemon curd, cottage cream, jams and choice of teas

\$8

Just Tea

Enjoy a pot of our tea – sample several of our
delicious tea selections

(Per person)

\$5