

APPETIZERS

Crab Cakes

Two Crab Cakes served over lettuce with Spicy Remoulade Sauce \$8.50

Just Savories

The Savory course from our Southern Tea \$8.50

Okra Pancake and Shrimp

A tasty okra pancake with Shrimp and Andouille Sausage and gravy \$8.50

Okra Fritters

Four Okra Fritters served with Remoulade Sauce \$5

Chicken Fingers and Fries

Two Chicken Fingers, Fries, Honey Mustard, Ranch or Ketchup \$8

Pimento Cheese and Biscuits

Half a dozen Pimento Cheese Biscuits with Pimento Cheese \$7

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

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 \$13

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 \$15

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 \$12

House Salad

Mixed Green salad with blue cheese, bacon crumbles and Pecans with your choice of dressing \$5/\$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 (\$2 extra)

Turkey and Brie Sandwich

with Cranberry Mustard Sauce \$13

Grilled Ham and Pimento Cheese Sandwich

House made Pimento Cheese and Ham \$13

BLT Sandwich

A classic! Bacon, Lettuce, Tomato, Toasted \$12

Chicken Salad Sandwich

Chicken salad with Apples and Dried Cranberries \$12

Tuna Salad Sandwich

This lighter version of Tuna salad is made with fat free yogurt instead of mayonnaise. \$12

Egg Salad Sandwich

Boiled Eggs, Relish and Horseradish add a little pep to this classic. \$10

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 \$12

Breads

Wheat, Sourdough, Pumpemickel

Sides \$4

Potato Salad (gf), Pasta Salad, Bean Salad (gf), Carolina Gold Rice (gf), Stone Ground Yellow Grits (gf), Pirleau (gf), Collard Greens (gf), Sweet Potato Casserole (gf), Mac & Cheese Muffin, Okra Pancakes, Fries, Cole Slaw (gf) Beet Salad (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 \$8 Sautéed Shrimp \$7 Sautéed Chicken \$5

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

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 (w/out bacon crumbles available also) \$15

Shrimp and Grits

Our special Hopsewee recipe with South Carolina Stone Ground Yellow Grits, Andouille Sausage and Georgetown Shrimp Can be served over okra pancakes instead of grits \$17

Creole (gf)

A delicious version of the Louisiana Classic served over Carolina Gold Rice or Okra Pancakes with Georgetown Shrimp and Andouille Sausage \$17 with Chicken and Andouille Sausage \$16 Vegetarian \$12

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 \$17 with Chicken and Andouille Sausage \$16

Chicken Fingers

Four Chicken Fingers and Fries, Honey Mustard, Ranch or Ketchup \$13.50

Crab Cakes

Four Crab Cakes served over lettuce with Spicy Remoulade Sauce \$17

Tomato Pie

Tomatoes with Caramelized Onions, Basil and our House made Pimento Cheese in a fresh pastry crust \$16

BEVERAGES

Hopsewee House Blend Iced Tea – served with simple Syrup so you can have your tea as Sweet as you like! \$2.50

Fresh Minted Lemonade Cool and refreshing – this recipe is available with a purchase of our Mint Tea \$3.50

Freshly Brewed Tea – Choose from our Hopsewee Tea Selections for a delicious brewed tea. These fresh brews can be served hot or iced. \$3.50

Blenheim Ginger Ale this Ginger Ale has a little more “bite” than most grocery store varieties \$4

Soft Drinks - Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Bottled Water \$2.50

Coffee –Yes – we do serve coffee in our tea room - freshly ground when you order – Regular or Decaf \$3

House Wine - Chardonnay, Pinot Grigio, Cabernet, Sauvignon, Prosecco, Moscato \$6 By the Bottle - \$30

Mimosa - Orange, Cranberry or Peach \$6

Beer

American Standard Beer (Budweiser, Coors Light, Michelob Ultra, etc.) \$5 Popular Commercial Beer (Yuengling, Heineken, Shock Top, Fat Tire) \$6 Craft and Stouts (Guinness, Local Craft Beers – see display) \$7

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

Honey Almond Crème Brulee (gf)

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-peppercom crackers with mozzarella, pesto and tomato

Scones

Your choice of

Cranberry Orange • Cinnamon Raisin • Chocolate Chip • 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 \$13

Full Southern Tea with a Split Charge includes one serving savories,
two scones and two Tea Sweet samplers

Children's Tea Service

Child friendly Savories, Scones and Tea Sweets
for children 10 and under \$15

Royal Tea

Add a Flute of Champagne or Mimosa to your Tea Service

Choose from Plain, Orange, Cranberry or Peach

Additional \$6

Light Southern Tea

A lighter version of our Southern Tea

with a scone, tea sweets and your choices of teas

\$15

Cream Tea

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

\$10

Just Tea

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

(Per person)

\$5

Hopsewee Plantation offers a guided Attic to Cellar Plantation Home 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 \$18.50 / Youth \$12.50 / Children \$8.50

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

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

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

Hopsewee Cooking \$40

A NATIONAL HISTORIC LANDMARK

HOPSEWEE

plantation

CIRCA 1740

THE
RIVER OAK
COTTAGE



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 this wonderful location.



Featured Wine

California— Rich with
flavors of toasted oak,
vanilla, butter, apple, pear
and hints of coconut.
Refined acidity and hints
of green apple linger on
the elegant finish.

The Tearoom is available for private events, dinners and banquets

For more information, contact Raejean Beattie at
mail@hopsewee.com or call (843) 546-7891

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