



## Italian Menu:

\$20 per person

Farm to Market Bread with Herbed Compound Butter at tables

Choose 1:

\*Caesar- Arugula and Romaine- Shaved Parmesan, Torn Bread Croutons, Pickled Red Onion- Cracked Pepper Dressing

\*Italian Salad- Lemon Oregano Dressing- Tomato, Parmesan, Artichokes, Romaine and Local Greens

Choose 1:

\*Lasagna Roulade- House Made Bolognese Sauce-

\*Vegetable Lasagna Roulade- Ratatouille Vegetables with Parmesan Rosemary Alfredo

Choose 2:

\*Pesto Grilled Chicken Tenders- Red Pepper Butter

\*House Made Italian Sausage with Peppers and Onions

\*House Made Meatballs with Red Wine Marinara

Choose 1:

Green Beans with Roasted Garlic and Sundried Tomato and Shallots, Herb Butter

Sweet Corn Sautée with Parmesan, Charred Onion and Roasted Red Pepper, Pesto

## Latin Menu:

\$23 per person

Choose 1:

\*Shaved Romaine- Tomato, Cotija, Cheddar, Red Pepper, Cilantro, Red Onion, Green Onion, Poblano Buttermilk Dressing

\*Local Greens- Pumpkin Seeds, Jack Cheese, Tortilla Shred, Charred Corn, Cilantro Lime Dressing

Choose 1:

\*Spinach Enchiladas- Jalapeno Jack Cheese Sauce, Spinach, Corn and Poblano Relish, Yoli Blue Corn Tortillas

\*Ancho Chilaquiles- Ancho Chili Cream Sauce. Torn Tortillas, Charred Onions, Green Chili Charred Tomato Salsa- Cilantro, Avocado Crema, Queso Fresco

Choose 1:

Tacos:

*Served with Spicy Slaw- Flour and Corn Tortillas- Avocado Cream and Charred Tomato Salsa*

\*Pulled Pork Chipotle Carnitas- Chipotle, Cola, Orange, Mexican Oregano

\*Beef Barbacoa- Spicy and Tangy Braised Beef

\*Adobo Braised Chicken- Lime and Pickled Red Onions

Includes:

Braised Black Beans

Green Rice

“Street” Corn- Green Onion, Chili Butter, Garlic, Cotija

House Made Salsa

Add On's:

Guacamole- \$3 per person

Jack Cheese Queso with Chilies- \$3 per person



## BBQ Menu:

\$24 per person

Includes: \*House Made Pickles, Pickled Jalapeno's, Shaved Onion, Farm to Market Rolls and Whipped Butter

Includes:

\*Garden Salad-Local Greens, Cucumber, Tomato, Crispy Onions, Buttermilk Dressing

\*Sweet Slaw-Apples and Fresh Herbs, Sunflower Seeds, Almonds, Carrots, Lime Vinaigrette

Choose 2:

\*Smoked Pork- Smoked Over Cherry Wood- Served with House Made Carolina Mustard Sauce

\*Beef Burnt Ends- Double Smoked Brisket Tips with House Made BBQ Sauce

\*Smoked Chicken Drumsticks- Sweet and Sticky Black Berry Balsamic BBQ Sauce

Choose 3:

\*Twice Baked Potato- Scallion, Parsley, Apple Wood Smoked Bacon, White Cheddar

\*House Made Kettle Chips with Sweet and Spicy BBQ Dust

\*Chipotle Red Pepper Potato Salad

\*Poblano Mac and Cheese

\*Jalapeno Corn Bake

\*Green Beans with Smoked Tomato and Herb Butter

\*Tomato Cucumber Salad- Red Wine Vinaigrette- Fresh Herbs

\*Watermelon Cucumber Salad- Shaved Red Onion, Feta, Mint, Parsley, Lime Poppy Seed Dressing- Seasonal

\*Grilled Vegetable Display- Seasonal Assortment

\*Pit Beans

Add On's:

Baby Back Ribs- 3 Bones- \$9 per person

Cinnamon Apples- Brown Sugar Crumble- \$4 per person

Extra Side- \$4 per person

## Southern Menu:

\$20 per person

Includes:

\*Local Greens- Pecans, Honey Mustard, Shaved Onions, Carrots, Corn Bread Croutons

\*Garden Salad- Local Greens, Cucumber, Tomato, Torn Bread Croutons, Buttermilk Dressing

Choose 2:

\*Crispy Chicken and Waffles- Buttermilk and Pickle Brined, Seasoned Flour, Hot Sauce and Bourbon Maple Syrup- Atop Sugared Belgian Waffle

\*Sweet Tea Braised Pork with Braised Onions and Natural Sauce

\*Brined and Marinated Pork Chops with Ham Hock Cider Reduction

Choose 2:

\*Baked Mac and Cheese

\*Sour Cream and Chive Mashed Potatoes

\*Green Beans with Bacon and Roasted Shallots

\*Jalapeno Corn Bake

\*White Cheddar Grits with Chives

\*Red Beans and Rice

\*Braised Carrots with Local Honey Butter and Fresh Herbs

Includes:

Corn Rolls and Honey Butter