



Italian Menu:

\$22 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:

\$26 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-Ons:

Guacamole- \$4.50 per person

Jack Cheese Queso with Chilies- \$5.50 per person



BBQ Menu:

\$27 per person

Includes: *House Made Pickles, Pickled Jalapenos, 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-Ons:

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

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

Extra Side- \$4.50 per person

Southern Menu:

\$25 per person

Choose 1:

*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