



Italian Menu:

\$22 per person

Farm to Market Garlic Loaf 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

Pasta:

Cavatappi Pasta with House Made Red Wine Marinara and Alfredo Sauce on the side

Choose 2:

*Pesto Grilled Chicken-White Garlic Sauce

*Local Smoked Italian Sausage

*House Made Meatballs with Red Wine Marinara

Choose 1:

Grilled Vegetable Display- Grilled with Garlic and Fine Herbs- Drizzled with Balsamic Syrup and Flake Sea Salt

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 Corn Tortilla Casserole- Jalapeno Jack Cheese Sauce, Spinach, Corn and Poblano Relish, Corn Tortilla

Choose 2:

Tacos- Guests Build their own:

Served with Cabbage Slaw- Flour Tortillas- Avocado Cream and Charred Tomato Salsa

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

*Beef Barbacoa- Spicy and Tangy Braised Beef

*Adobo Grilled Chicken- Lime and Pickled Red Onions

Includes:

Braised Black Beans

Green Rice

“Street Corn”- Off Cobb Roasted Corn with Green Onion, Chili Butter, Garlic, Cotija

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, Farm to Market Rolls and Whipped Butter

Choose 1:

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

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

Choose 2:

Served with House Made KC Style BBQ Sauce, Carolina Gold, Chimichurri

*Smoked Pork

*Beef Burnt Ends

*Smoked Pulled Chicken

Choose 3:

*Twice Baked Potato- Scallion, Parsley, Aged 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:

\$27 per person

Choose 1:

*Local Greens- Pecans, Honey Mustard, Grape Tomato, Carrots, Corn Bread Croutons

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

Includes:

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

*Sweet Tea Braised Pork- Caramelized Onions, Shaved Apples

Sausage and Shrimp Jambalaya- Rice, Trinity Vegetables and Spices

Choose 2:

*Baked Mac and Cheese

*Sour Cream and Chive Mashed Potatoes

*Green Beans with Bacon and Caramelized Onions

*Jalapeno Corn Bake

*White Cheddar Grits with Chives

*Red Beans and Rice

*Braised Carrots with Local Honey Butter and Fresh Herbs

Includes:

Rolls and Honey Butter