

FAMILY STYLE DINNER

choice of 2 mains and 2 sides \$20/per person

Mains

Choose 2 - add'l \$5/pp

FRIED CHICKEN country sausage gravy

ROTISSERIE CHICKEN brown gravy

HAND CARVED ROAST BEEF* horseradish sauce, brown gravy

WOOD-FIRED PORK SHOULDER caramelized onion marmalade

MISSISSIPPI CATFISH cornmeal fried, house tartar sauce

GARDEN PLATTER build your own from our fresh, vegetarian sides

SIDES *choose 2 add'l \$3/per person*

ask about our daily seasonal sides \$4/ per person.

The **SALAD**

romaine, arugula, boiled egg, apple, cucumber, cherry tomatoes, blue cheese, pumpkin seeds, bacon, big 'ol croutons, house vinaigrette

4 per person

GARLIC FRIES

CREAMED CABBAGE
crispy pork cheeks

BUTTERMILK WAFFLES
maple pumpkin seed butter

BLACK EYED PEAS
citrus marinade

CREAMY GRITS

MASHED POTATOES & GRAVY

COLLARD GREENS
slow cooked pork shoulder

BROCCOLI & PEPPER SLAW

**GREEN CHILE
MAC & CHEESE**
crispy breadcrumbs

BUTTERMILK CHEDDAR *Biscuits*

fresh baked to order
with honey butter

4 serves eight

Good STARTERS

DEVILED EGGS 7 (serves 4)

horseradish louie, fresh chives, crispy pork cheeks

WARM PIMENTO GOAT CHEESE 8 (serves 4)

haystack goat cheese, grilled flatbread, tomato jam

HOT CHICKEN DRUMSTICKS 8 (serves 4)

blue cheese, carrot-celery slaw

BASKET OF CRISPY CHICKEN 7 (serves 4)

livers, chicken oysters, chicharrones, mustard-apricot sauce

Tasty SWEETS

WHOOPIE PIES *sampler* 16 (serves 4)

WHOOPIE PIES *specialty flavors* 20 (serves 4)

HOMEMADE PIES 35 (serves 8)

ASK ABOUT BEER PAIRINGS

for your party!



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