



FAMILY-STYLE *or* BUFFET

choice of 1 main & 2 sides \$23 / per person
choice of 2 mains & 3 sides \$30 / per person

choice of 3 mains & 2 sides \$32 / per person
choice of 3 mains & 3 sides \$35 / per person

Mains

FRIED CHICKEN

OG or Nashville Hot
country sausage gravy

ROASTED BIRD

garlic mojo

BRAISED PORK SHOULDER

caramelized onion marmalade

PAN ROASTED SALMON

lemon caper butter

CHILE GLAZED SEASONAL SQUASH

black-eyed peas, quinoa, kale, broccoli, sweet peppers

SLOW ROASTED PRIME RIB

additional \$5 per person
red wine gravy, crispy onion, horseradish crema

Sides

COLLARD GREENS

roasted pork & tomato
braise

BUTTERMILK WAFFLES

maple pumpkin seed butter

GREEN CHILE MAC & CHEESE

biscuit breadcrumbs

CREAMY GRITS

cotija, smoked tomato-
onion gravy

RED SKIN HAND MASHED POTATOES

BEETS & SWEETS
whipped goat cheese,
arugula pesto

DELI SLAW

QUINOA & KALE

**BUTTERMILK CHEDDAR
BISCUITS** *\$1.50 ea.*

Salads priced per person

RANCH SALAD *\$3*

romaine, tomato, cucumber, crouton, ranch dressing

THE SALAD *\$3*

romaine, boiled egg, arugula, cucumber, tomato, apple, crumbled blue cheese, bacon, big ol' croutons, spiced pepitas, house vinaigrette

BEETS & KALE *\$3*

arugula, chile roasted pecans, whipped goat cheese, pickled cauliflower, orange dressing

DESSERTS

MINI WHOOPIE PIES

LEMON SQUARES

FLOURLESS CHOCOLATE CAKE

MINI FRUIT PIES

CHOCOLATE CHIP COOKIES

CHEESECAKE BITES

DESSERT PLATTER *\$2.50 per person*

chefs selection of bite-sized
seasonal sweets



FAMILY-STYLE *or* BUFFET

Appetizers priced per person

DEVEILED EGGS \$2

HOT CHICKEN DRUMSTICKS \$3

house ranch or blue cheese

WARM PIMENTO GOAT CHEESE \$2

garlic texas toast, tomato jam

CHICKEN CHICHARRONES \$2

green chile pinto beans hummus,
garlic mojo

**MARINATED BEETS &
HERBED GOAT CHEESE** \$2

gluten free cracker

BLACKENED SHRIMP TOAST \$2.50

house remoulade

FRIED CHICKEN & WAFFLE BITE \$3

pepita butter and cherry chutney

BBQ CHICKEN SKEWER \$3

MINI SHRIMP TOSTADA \$2.50

slaw, pico and lime crema



**ASK ABOUT BEER PAIRINGS
FOR YOUR PARTY**

Platters priced per person

HOUSE SPREADS \$2.50

warm pimento goat cheese, chicken salad &
poblano pinto bean hummus served
with garlic toast, house pickles

FRESH FRUIT PLATTER \$2

seasonal selection

CHEESE & CHARCUTERIE \$5

artisan meats & cheeses

CHILLED SHRIMP \$3

remoulade & cocktail sauces for dipping

CRUDITE \$2

pickled & fresh veggies served with housemade
ranch & blue cheese dipping sauces

Sliders priced per person

served on a cheddar buttermilk biscuit

ROASTED PORK SHOULDER \$4

caramelized onion marmalade

CAST IRON MEATLOAF \$4

horseradish sauce

PIMENTO GOAT CHEESE & ARUGULA \$3

tomato jam

CRISPY FRIED CHICKEN \$4

spiced honey butter, house pickle



FAMILY-STYLE *or* BUFFET *Lunch*

choice of 1 main & 2 sides \$16 / per person | choice of 2 mains & 2 sides \$20 / per person
choice of 2 mains & 3 sides \$23 / per person

Mains

FRIED CHICKEN

OG or Nashville Hot
country sausage gravy

ROASTED BIRD

garlic mojo

BRAISED PORK SHOULDER

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arugula pesto

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QUINOA & KALE

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