

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

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

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

MINI WHOOPIE PIES

LEMON SQUARES

FLOURLESS CHOCOLATE CAKE

MINI FRUIT PIES

CHOCOLATE CHIP COOKIES

CHEESECAKE BITES

DESSERT PLATTER

chefs selection of bite-sized
seasonal sweets

FAMILY-STYLE *or* BUFFET

Appetizers

DEILED 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
house remoulade

FRIED CHICKEN & WAFFLE BITE
pepita butter and cherry chutney

BBQ CHICKEN SKEWER

MINI SHRIMP TOSTADA
slaw, pico and lime crema



**ASK ABOUT BEER PAIRINGS
FOR YOUR PARTY**

Platters

HOUSE SPREADS

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

FRESH FRUIT PLATTER

seasonal selection

CHEESE & CHARCUTERIE

artisan meats & cheeses

CHILLED SHRIMP

remoulade & cocktail sauces for dipping

CRUDITE

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

Sliders

served on a cheddar buttermilk biscuit

ROASTED PORK SHOULDER \$4
caramelized onion marmalade

CAST IRON MEATLOAF \$4
horseradish sauce

PIMENTO GOAT CHEESE & ARUGULA
tomato jam

CRISPY FRIED CHICKEN
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

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

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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

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

MINI WHOOPIE PIES

LEMON SQUARES

FLOURLESS CHOCOLATE CAKE

MINI FRUIT PIES

CHOCOLATE CHIP COOKIES

CHEESECAKE BITES

DESSERT PLATTER

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garlic mojo

**MARINATED BEETS &
HERBED GOAT CHEESE** \$2
gluten free cracker

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house remoulade

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pepita butter and cherry chutney

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CAST IRON MEATLOAF \$4
horseradish sauce

PIMENTO GOAT CHEESE & ARUGULA
tomato jam

CRISPY FRIED CHICKEN
spiced honey butter, house pickle