FALL PICNIC MENU

MAIN DISH OPTION

FRIED CHICKEN WITH HONEY BUTTER AND PICKLES

BEEF SHORT RIBS, SWEET GLAZE, CITRUS AND CORIANDER

CRISPY PORK BELLY AND CRAB RICE, MINTED CABBAGE, SWEETIE DROPS AND FRIED EGG PUREE

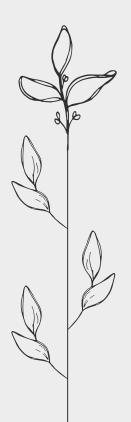
TRI-TIP STEAK, LONG PEPPER AU POIVRE, ROASTED LOCAL MUSHROOMS

CREATE A STATION
(AN EXPERIENCE FOR THE
GUEST TO MAKE THEIR OWN
CREATION!)

SLIDER BAR

- · LOCAL BEEF BURGERS
 · HOUSE MADE CHICKEN
 SAUSAGE PATTIES
 · PULLED PORK
- · B E E T B U R G E R S (V)

TOPPING BAR INCLUDES:
LETTUCE, ONION, ASSORTED
CHEESE, BACON, BACON
JAM, TOMATO, MAYO,
STRAWBERRY RHUBARB
KETCHUP, STONE GROUND
MUSTARD, ASSORTED
PICKLES, HOUSE PICCALILLI
AND MORE



SIDE OPTIONS

GARDEN SALAD WITH GREENS LOCAL VEGETABLES SPRING HERB VINAIGRETTE

GOLDEN BEET, POACHED PEAR SALAD, ARUGULA, BURRATA, LEMON HONEY THYME VINAIGRETTE

SMOKED CARROT SALAD WITH HERBED LABNEH, ARUGULA, PICKLED SHALLOTS, FUNYUNS

FINGERLING POTATOES, TARRAGON AND PICKLED MUSTARD SEED, MOUSSELINE

WILD MUSHROOMS AND CAROLINA GOLD RICE TOPPED WITH ROMESCO

HOUSE TAGLIATELLE, LEEK PESTO BECHAMEL, BOMBA

WINTER SQUASH, GINGER FLUFF, SAGE, AND DUKKAH

ROASTED BRUSSELS SPROUTS, DIJON CARAMEL, POPPED AMARANTH CRISPY SALT AND VINEGAR KALETTES, WITH WARM BUTTERNUT HUMMUS AND CHILI OIL