

FALL PICNIC MENU

MAIN DISH OPTION

FRIED CHICKEN WITH HONEY BUTTER AND PICKLES

BEEF SHORT RIBS, SWEET GLAZE, CITRUS AND CORIANDER

SMOKED ½ CHICKENS WITH CAROLINA GOLD

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

MEATS/PROTEIN AND HOUSE ROLL INCLUDED

- LOCAL BEEF BURGERS
- HOUSE MADE CHICKEN SAUSAGE PATTIES
- PULLED PORK
- BEET BURGERS (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 CAMEL, POPPED AMARANTH CRISPY SALT AND VINEGAR KALETES, WITH WARM BUTTERNUT HUMMUS AND CHILI OIL

