

# BEER GARDEN BUFFET

**99** Per Person

## APPETIZERS

**CRAFTED CHARCUTERIE & CHEESE  
SAUSAGE SAMPLER**

## SALAD

**WEDGE SALAD**

## ENTREES

**SMOKED BEEF LONG RIB  
DOUBLE CUT SMOKED PORK CHOP  
SEASONAL FISH**

## SIDES

**SOUR CREAM-CHIVE MASH  
FRIED GREEN TOMATOES  
RED HOT BRUSSELS SPROUTS  
JALAPENO & CHEDDAR CORN BREAD**

## DESSERT

**HOUSE MADE BARS & COOKIES**



THE BUTCHER'S  
TALE  
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The Butcher's Tale presents a fresh approach to the culinary world of artisanal meats such as hand-crafted sausages and slow-fired long rib; an array of the region's best bourbons and brown spirits; and comfortable, welcoming spaces for friends, families, and colleagues to gather, re-acquaint and enjoy each other's company.

**Chad Waldon - General Manager  
Peter Botcher - Butcher & Head Chef**



\* the consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

# BEER GARDEN PREMIUM BUFFET

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**119** Per Person

## APPETIZERS

**CRAFTED CHARCUTERIE & CHEESE  
SAUSAGE SAMPLER  
CHEESE PLATE**

## SALAD

**WEDGE SALAD**

## ENTREES

**SMOKED BEEF LONG RIB  
DOUBLE CUT SMOKED PORK CHOP  
GRILLED BLUE PRAWNS  
PRIME RIBEYE CARVING STATION**

## SIDES

**SOUR CREAM-CHIVE MASH  
FRIED GREEN TOMATOES  
RED HOT BRUSSELS SPROUTS  
JALAPENO & CHEDDAR CORN BREAD**

## DESSERT

**INDIVIDUAL SEASONAL DESSERT**



THE BUTCHER'S  
TALE  
X

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