

Old Town



\$35/person

First Course

choice of:

Bang Bang Brussels Sprouts

sweet and spicy sauce, sesame seeds

Chopper Salad

mixed lettuce, cheddar, tomato, cucumber, bacon, ranch bread crumbs,
crispy onions, choice of dressing

Tomato Bisque

creamy vegan tomato soup, chives

Second Course

choice of:

Country Fried Steak

whipped potatoes, sautéed brussels sprouts, white gravy

Creole Chicken Linguini

blackened chicken, creole-parmesan cream sauce, grilled foccacia

Salt & Pepper Flounder

heirloom grits, pickled pea salad, heirloom tomato

*vegetarian option available upon request

Third Course

choice of:

Warm Banana Pudding

vanilla custard, fresh bananas, 'nilla wafers, toasted meringue

Seasonal Fruit Crumble

oatmeal streusel, vanilla bean ice cream



\$45/person

First Course

choice of:

Bang Bang Brussels Sprouts

sweet and spicy sauce, sesame seeds

Harvest Salad

mixed lettuce, butternut squash, toasted pumpkin seed, smoked pecan

N'Awlins Shrimp Toast

grilled focaccia, cajun shrimp, worcestershire-hot sauce butter

Second Course

choice of:

Creole Chicken Linguini

blackened chicken, creole parmesan cream sauce, grilled focaccia

Parmesan Ranch Chicken

whipped potatoes, grilled asparagus, blistered tomato, herb verde

Pork Schnitzel

breaded pork loin, bacon braised cabbage, apple slaw

**vegetarian option available upon request*

Third Course

choice of:

Warm Banana Pudding

vanilla custard, fresh bananas, nilla wafers, toasted meringue

Sweet Potato Cheesecake

graham cracker crust, dulce de leche, torched meringue

Old Town

KITCHEN
&
COCKTAILS

\$55/person

First Course

choice of:

Bang Bang Brussels Sprouts

sweet and spicy sauce, sesame seeds

Harvest Salad

mixed lettuce, roasted butternut squash, toasted pumpkin seeds, smoked pecans, dried cranberry, feta, balsamic-pecan vinny.

N'Awlins Shrimp Toast

grilled focaccia, cajun shrimp, worchestershire-hot sauce butter

Cowboy Chili

ground beef, pinto beans, black-eyed peas, served with sour cream, cheddar, and green onion

Second Course

choice of:

Creole Linguini

choice of chicken or shrimp, spicy parmesan cream sauce, grilled focaccia

Steak & Fries

10oz. ny strip, herb verde, garlic parm fries

Pork Schnitzel

breaded pork loin, bacon braised cabbage, peach salsa

*vegetarian options available upon request

Third Course

choice of:

Warm Banana Pudding

vanilla custard, fresh bananas, nilla wafers, toasted meringue

Sweet Potato Cheesecake

graham cracker crust, dulce de leche, torched meringue

Seasonal Berry Crumble

oatmeal streusel, vanilla bean ice cream