

Old Town

KITCHEN & COCKTAILS

\$35/person

First Course

choice of:

Caesar Salad

mixed lettuce, croutons, creamy caesar dressing, parmesan.

Chopper Salad

mixed lettuce, tomato, cucumber, cheddar, bacon, garlic croutons,
crispy onions, dressing of your choice

Tomato Bisque

creamy vegan tomato soup, chives

Second Course

choice of:

Country Fried Steak

whipped potatoes, bacon braised cabbage, white gravy

Creole Chicken Linguini

blackened chicken, creole parmesan cream sauce, grilled baguette

Salt & Pepper Flounder

heirloom grits, pickled pea salad, tomato pepper stew

Third Course

choice of:

Warm Banana Pudding

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

Seasonal Fruit Crumble

oatmeal streusel, vanilla bean ice cream

Old Town

KITCHEN & COCKTAILS

\$45/person

First Course

choice of:

Bang Bang Brussels

sweet and spicy sauce, sesame seeds

Chopper Salad

mixed lettuce, cheddar, tomato, cucumber, bacon, garlic croutons,
crispy onions, choice of dressing

Tomato Bisque

creamy vegan tomato soup, chives

Harvest Salad

mixed lettuce, roasted butternut squash, raisins, smoked pecans, feta, balsamic pecan vinny

Second Course

choice of:

Country Fried Steak

whipped potatoes, bacon braised cabbage, white gravy

Parmesan Ranch Chicken

whipped potatoes, grilled zucchini spears, blistered tomatoes, herb verde

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

Flourless Chocolate Decadence Cake



\$55/person

First Course

choice of:

Bang Bang Brussels Sprouts

sweet and spicy sauce, sesame seeds

Harvest Salad

mixed lettuce, roasted butternut squash, raisins, smoked pecans, feta, balsamic pecan vinaigrette

N'Awlins Shrimp Toast

grilled baguette, cajun shrimp, worcestershire-hot sauce butter

Creamy Coconut Chicken Soup

oyster mushrooms, chicken thighs, coconut milk, lemon grass, galangal, lime leaf

Second Course

choice of:

Steak & Fries

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

Bone-in Pork Chop

sweet potato, butternut squash, zucchini, cherry tomato, sorghum mustard glaze

Creole Linguini

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

Third Course

choice of:

Warm Banana Pudding

vanilla custard, fresh bananas, nilla wafers, toasted meringue

Cinnamon Cheesecake

dulce de leche

Seasonal Fruit Crumble

oatmeal streusel, vanilla bean ice cream