



# *Private Dining Events Menu*

*\$35 per Person*

## **First Course Options:**

### **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

## **Second Course Options:**

### **Country Fried Steak**

whipped potatoes, sautéed brussels sprouts, white gravy

### **Creole Chicken Linguini**

blackened chicken, creole parmesan cream sauce, grilled foccacia

### **Autumn Succotash**

sweet corn, butternut squash, butter beans, zucchini, carolina gold rice

## **Third Course Options:**

### **Warm Banana Pudding**

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

### **Brown Sugar Pound Cake**

fresh strawberries, whipped cream



# *Private Dining Events Menu*

*\$40 per Person*

## **First Course Options:**

### **Venison Chili**

braised venison, ground beef, charro beans, carrot, celery, green onion

### **Chopper Salad**

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

### **New Awlins Shrimp Toast**

cajun spiced shrimp, grilled foccacia, worcestershire-hot sauce butter

## **Second Course Options:**

### **Salt and Pepper Fried Flounder**

creamy heirloom grits, pickled pea salad, heirloom tomatoes, green tartar sauce, lemon

### **Smoked Half Chicken**

sage spiced half chicken, cranberry giblet gravy, cornbread stuffing, collards

### **Autumn Succotash**

sweet corn, butternut squash, butter beans, zucchini, carolina gold rice

## **Third Course Options:**

### **Warm Banana Pudding**

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

### **Cheesecake on the Rocks**

chocolate crust, cream cheese mousse, blackberry marmalade

### **S'mores Tart**

graham cracker crust, warm brownie filling, toasted marshmallow, sorghum chocolate sauce



### **First Course Options:**

#### **Roasted Beet Salad**

roasted beets, pickled radish, fig & feta greek yogurt, mint

#### **Chopper Salad**

mixed lettuce, tomato, cucumber, bacon, cheddar, crispy onion, ranch breadcrumbs, choice of dressing

#### **New Awlins Shrimp Toast**

cajun spiced shrimp, grilled foccacia, worcestershire-hot sauce butter

#### **Venison Chili**

braised venison, ground beef, charro beans, carrot, celery, green onion

### **Second Course Options:**

#### **Bone-In Harmony Ridge Pork Chop**

pumpkin butter glazed pork chop, bacon braised cabbage

#### **Steak & Fries**

new york strip, herb verde, garlic parm fries

#### **Duck and Dumplings**

duck confit, potato gnocchi, autumn succotash, honey-hot carrots, herbed buttermilk gravy

#### **Autumn Succotash**

sweet corn, butternut squash, butter beans, zucchini, carolina gold rice

### **Third Course Options:**

#### **Pecan Pie Tart**

dulce de leche, vanilla bean ice cream, bourbon smoked salt

#### **Brown Sugar Pound Cake**

fresh berries, vanilla bean ice cream

#### **Warm Banana Pudding**

fresh bananas, vanilla cream cheese custard, 'nilla wafers, meringue