



Private Dining Events Menu

\$40 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

Warm Pecan Tart

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



Private Dining Events Menu

\$45 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

Pecan Pie Tart

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

Apple Crumble

brown sugar cinnamon baked apples, oatmeal streusel, vanilla bean ice cream



Private Dining Events Menu

\$50 per person

First Course Options:

Bang Bang Brussels Sprouts

sweet and spicy sauce, sesame seeds

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

Country Fried Steak

whipped potatoes, sautéed brussels sprouts, white gravy

Third Course Options:

Pecan Pie Tart

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

Apple Crumble

brown sugar cinnamon baked apples, oatmeal streusel, vanilla bean ice cream

Warm Banana Pudding

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