

LIVE FIRE

minimum 40 people, served family style
 includes salad, potato rolls, two main courses, one side, dessert, iced tea, coffee and tea

SALAD

-choice of one-

GARDEN GREENS

seasonal fruit, nuts, local cheese, citrus vinaigrette

LACINATO KALE SALAD

chili pequin, toasted parmesan, lemon dressing

CARAMELIZED BEETS A LA PLANCHA

skyhill farms goat cheese crema, greens, chimichurri

MAIN COURSE

-choice of one-

ARBORIO RICE

seasonal vegetables

BURNT CAULIFLOWER STEAKS

chimichurri

WHOLE ROASTED LOCAL FISH**BARBECUE CHICKEN****HERITAGE ST. LOUIS RIBS**

barbecue sauce

"BRICK COOKED" CHICKEN

salsa verde

HERITAGE SMOKED PULLED PORK SANDWICH**WHOLE ROASTED HERITAGE PIG****LMR GRASS-FED LAMB****LMR GRASS-FED BEEF****ADDITIONS FOR THE TABLE****CHEDDAR BISCUITS**

honey butter

WOOD GRILLED CASTROVILLE ARTICHOKE

sauce gribiche, lemon

SMOKED FARMSTEAD SAUSAGE

mustard, pickles

GRILLED SEASONAL FRUIT

lemon ricotta

DESSERT

-choice of one-

HOUSEMADE S'MORES**SCHARFFEN BERGER CHOCOLATE CREAM PIE****SEASONAL FRUIT DESSERT****SEASONAL BREAD PUDDING****ASSORTMENT OF HOUSEMADE COOKIES****BUTTERSCOTCH PUDDING****SIDES**

-choice of one-

MAC & CHEESE

vella cheddar

GARDEN POTATOES

herbs

SEASONAL VEGETABLES**RANCHO GORDO BEANS**

salsa verde

ARBUCKLE GRITS

vella cheddar

APPLE COLESLAW