

**DINNER FAMILY STYLE**

served family style  
includes buttermilk rolls, one salad, two main courses, two sides, one dessert, iced tea, drip coffee, tea

**FOR THE TABLE**

optional

WOOD GRILLED ARTICHOKE  
sauce gribiche, lemon

WARM BURRATA  
roasted garlic, estate olive oil, focaccia

CHEDDAR BISCUITS  
honey butter

**SALAD**

choose one

SALAD OF GARDEN GREENS  
seasonal fruit, nuts, local cheese,  
citrus vinaigrette

SALAD OF LACINATO KALE  
chili pequin, toasted parmesan,  
lemon dressing

CARAMELIZED BEETS  
goat cheese crema, greens,  
chimichurri

**MAIN COURSE**

choose two

ARBORIO RICE  
seasonal vegetables

HERITAGE PULLED PORK  
smoked low and slow

POTATO GNOCCHI  
grass-fed beef ragu or vegetarian

"BRICK COOKED" CHICKEN  
salsa verde

HERITAGE ST. LOUIS RIBS  
barbecue sauce

RAINBOW TROUT  
mushrooms, fennel, bacon vinaigrette

**SIDES**

choose two

MAC & CHEESE  
vella cheddar

COLESLAW  
green apple

ARBUCKLE GRITS  
vella cheddar

GARDEN POTATOES  
herbs

HEIRLOOM CANNELLINI BEANS  
salsa verde

SEASONAL VEGETABLES  
chef's preparation

**DESSERT**

choose one

SCHARFFEN BERGER CHOCOLATE CREAM PIE  
SEASONAL FRUIT DESSERT

SEASONAL BREAD PUDDING  
ASSORTED HOUSEMADE COOKIES

**ADD ONS**

WHOLE ROASTED FISH  
GRASS-FED BEEF CUT  
GRASS-FED LAMB CUT  
ROASTED PORK LOIN

ADDITIONAL SALAD  
ADDITIONAL MAIN COURSE  
ADDITIONAL SIDE  
ADDITIONAL DESSERT