

ESTD 1872



PRIVATE  
DINING

## POTTING SHED

100 per person, served family style  
mains, dessert, and dietary restrictions will be noted upon arrival

## FOR THE TABLE

GRASS-FED BEEF MEATBALLS  
tomato-bacon collard greens, feta, za'atar

CHEDDAR BISCUITS  
honey butter

DEVEILED FARM EGGS  
pimento cheese, crispy ham

WARM BURRATA  
roasted garlic, estate olive oil, focaccia

## SALAD

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

CARAMELIZED BEETS  
skyhill goat cheese crema, greens,  
chimichurri

## MAIN COURSE

select three

"BRICK COOKED" CHICKEN  
salsa verde

GRASS-FED STEAK FRITES  
30pp

HERITAGE ST. LOUIS RIBS  
barbecue sauce

GRILLED IDAHO TROUT  
mushrooms, fennel, toasted almonds,  
bacon vinaigrette

wood grilled, french fries, creamy  
herb dijon or maitre d butter

CALIFORNIA ARBORIO RICE  
seasonal vegetables

## SIDES

CREAMY ARBUCKLE GRITS  
white cheddar, jalapeño

SEASONAL VEGETABLES  
chef's preparation

## DESSERT

select one

"BIG EASY" BEIGNETS  
bourbon caramel sauce

TCHO CHOCOLATE CREAM PIE  
graham cracker, whipped cream