

**PRIVATE COVERED PATIO**

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