



SEATED DINNER AT THE RESTAURANT

Minimum 15 Guests

3 COURSE DINNER, \$35 per person

Gluten Free Bun available +\$3

**FIRST COURSE/APPETIZER**

Pretzels with Beer Cheese Dip (1 order per 2 guest)

**SECOND COURSE, CHOICE OF**

**MOTHER NATURE BOWL**

Red & Gold Quinoa, Charred Broccolini, Butternut Squash, Marinated Tomatoes, Piri Piri Sauce, Pickled Onions, Avocado

**AMERICANA BURGER**

American Cheese, Lettuce, Tomato, Onion, Bread & Butter Pickles,  
Not-So-Secret Sauce, French Fries

**FRIED CHICKEN SANDWICH**

Buttermilk-Pickle Brined Chicken Tenders, Chipotle Cole Slaw, Dill pickles, Brioche Bun

**TURKEY BURGER**

Provolone, Tomato, Arugula, Pickled Onions, Basil Mayo, French Fries

**SOUTHERN BUTTERMILK CHICKEN TENDERS**

BBQ Sauce, Honey Mustard, French Fries

**THIRD COURSE, CHOICE OF**

Chocolate Grenache Tart (GF) or Red Velvet Cake