



SEATED DINNER AT THE RESTAURANT
Minimum 15 Guests, 4 Course Dinner, \$45 per person
Gluten Free Bun available +\$3

FIRST COURSE/APPETIZER

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

SECOND COURSE, CHOICE OF

WEDGE SALAD

Iceberg Lettuce, Marinated Tomatoes, Smoked Bacon, Blue Cheese Dressing

BABY GEM CAESAR SALAD

Parmesan Bread Crumbs,
Lemon Parmesan Dressing

TOMATO BISQUE (GF)

Fire Roasted Tomatoes, Fresh Basil, Cream

THIRD COURSE, CHOICE OF

HOBNOBBER BURGER

Three 4oz Smashed Patties, Dill Pickles, Caramelized Onions,
HOBNOB Beer Cheese Sauce, Brioche Bun, French Fries

PORK BELLY "BLT" DOUBLE DECKER

Apple Cider Braised Pork Belly, Arugula, Tomato Jalapeno Jam, Roasted Garlic Mayo

CHICKEN POT PIE

Smoked Chicken, Peas, Potatoes, Carrots, Mushrooms, Smoked Bacon

SOUTHERN BUTTERMILK CHICKEN TENDERS

BBQ Sauce & Honey Mustard Sauce, French Fries

FISH & CHIPS

11 oz. Beer Battered Haddock, Tartar Sauce, Malt Aioli

MOTHER NATURE BOWL

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

FOURTH COURSE, CHOICE OF

Chocolate Grenache Tart (GF) or Red Velvet Cake