



PLATED DINNER | 3 COURSE MENU

FIRST COURSE

Served family style

SOFT PRETZELS (V)

House-Made Beer Cheese, Balsamic Mustard

FRIED GREEN TOMATOES (V)

Sriracha Remoulade, Goat Cheese

Choice of:

PIMENTO CHEESE | CRAB, SPINACH & ARTICHOKE DIP | EDAMAME HUMMUS

With Toasted Crostini, Carrots, and Celery

SECOND COURSE

\$35.00 MENU

Select 5 from the following:

MOTHER NATURE BOWL (V, GF)

Red and Gold Quinoa, Charred Broccoli, Butternut Squash, Marinated Tomatoes, Piri Piri Sauce, Pickled Onions, Avocado

FRIED CHICKEN SANDWICH

Buttermilk Pickle-Brined Chicken Tenders, Chipotle Cole Slaw, Dill Pickles, Fries

BABY GEM CHICKEN CAESAR SALAD

Grilled Chicken, Lemon Parmesan Dressing, Parmesan Breadcrumbs

SOUTHERN BUTTERMILK CHICKEN TENDERS

BBQ Sauce, Honey Mustard, Fries

AMERICANA BURGER

American Cheese, Lettuce, Tomato, Onion, Dill Pickles, Not-So-Secret Sauce, Fries

TURKEY BURGER

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

For the sandwiches, a gluten-free bun is available for an additional \$2.00++ and an Impossible Burger patty can be substituted for an additional \$5.00++.

\$45.00 MENU

Select 5 from the following or the \$35.00 options:

HOBNOBBER BURGER

Three 4oz Smashed Patties, Dill Pickles, Caramelized Onions, HOBNOB Beer Cheese, 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, Bacon

FISH & CHIPS

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

\$55.00 MENU

Select 5 from any of the listed options:

12-HOUR BEER-BRAISED SHORT RIB (GF)

Porter-Braised Short Rib, Mashed Potatoes, Roasted Brussels Sprouts, Horseradish Cream

SPICY LOW COUNTRY SHRIMP & GRITS (GF)

Andouille Sausage, Sauteed Shrimp, Roasted Tomato, Chipotle, Scallions, Cheese Grits

TAVERN SALMON (GF)

Edamame and Butternut Squash Succotash, Broccoli

Add a side Caesar Salad for all guests for \$4.00++ per person

THIRD COURSE

Select 2 to share:

OREO CHEESECAKE | RED VELVET CAKE | PEANUT BUTTER MOUSSE CAKE | CHOCOLATE GANACHE CAKE

All food and beverage charges are subject to state sales tax, 19% service charge, and a 4% administrative fee.

Pricing is based on a minimum of 15 guests and is valid for events taking place after 4:00pm.

Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.