



## PLATED DINNER | 3 COURSE MENU

### FIRST COURSE

*Served family style*

#### **SOFT PRETZELS (V)**

House-Made Beer Cheese,  
Honey Mustard Horseradish

#### **FRIED GREEN TOMATOES (V)**

Sriracha Remoulade, Goat Cheese, Basil

*Choice of:*

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

With Toasted Crostini, Carrots, and Celery

Add a Caesar Salad for \$3.00, per person

### SECOND COURSE

#### **\$44.95 MENU**

*Select 5:*

#### **MOTHER NATURE BOWL (V, GF)**

Spring mix, Quinoa, Cranberries, Cucumbers, Pickled, Onions,  
Avocado, Feta Cheese, Basil Aioli

#### **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 \$6.00.*

#### **\$54.95 MENU**

*Select 5 from the following and/or the \$44.95 options:*

#### **WISE GUY'S BURGER**

Two(2) 4oz Beef Patties, Caramelized Onions, Bacon Jam,  
Bacon Strips, Cheddar Cheese, Onion Ring, Fries

#### **PORK BELLY "BLT"**

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

#### **\$64.95 MENU**

*Select 5 from all listed options, and below:*

#### **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, Sautéed Shrimp, Roasted Tomato,  
Chipotle, Scallions, Cheese Grits

#### **TAVERN SALMON (GF)**

Edamame & Butternut Squash Succotash, Mash Pot.

### THIRD COURSE

*Select 2 to share:*

**OREO CHEESECAKE | RED VELVET CAKE | PEANUT BUTTER MOUSSE CAKE | KEY LIME PIE**

*All food and beverage charges are subject to state sales tax, 20% service charge, and a 6% 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 food borne illness, especially if you have certain medical conditions.*