



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 | BUFFALO CHICKEN 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

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

\$54.95 MENU

WISE GUY'S BURGER

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

BBQ PIG ROAST SANDWICH

Coca Cola Braised Pork Shoulder, Pepper Vinegar Slaw, Dill
Pickles, HOBNOB House BBQ Sauce, Brioche Bun

MOM'S MEATLOAF

Wagyu Beef, Balsamic Steak Sauce, Tobacco Onions, Mashed
Potatoes

FISH & CHIPS

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

\$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)

Broccoli, 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.

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. *Selection made in advance.*