



SEATED LUNCH AT THE RESTAURANT
Minimum 15 Guests, 3 Course, \$30 per person
Gluten Free Bun +\$3

FIRST COURSE

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

TOMATO BISQUE GF

Fire Roasted Tomatoes, Fresh Basil, Cream

THIRD COURSE, CHOICE OF

POT PIE

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

MOTHER NATURE BOWL

Red & Gold Quinoa, Charred Broccoli, 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

PORK BELLY "BLT" DOUBLE DECKER

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