



3 Course Dinner Menu

Inclusive of soft drinks, iced tea and coffee service

Please add applicable sales tax, 4% Admin Fee and suggested 18% gratuity

SOUP OR SALAD

Select One:

MARKET SALAD

CAESAR SALAD

SOUP OF THE DAY

ENTREES

Select Up To Three Entrees For Your Guests To Choose From

RIBEYE

Grilled to medium rare and finished with horseradish butter, mashed potatoes and market vegetables

Ⓜ

\$ 52

BEEF BRISKET

Sliced smoked beef brisket, BBQ sauce, mashed potatoes and market vegetables

Ⓜ

\$ 36

THE FARMER'S PIG

Pork tenderloin, BBQ pulled pork, bacon and blue cheese grits topped with Rice Krispy Onions

\$ 41

FRIED CHICKEN PLATE

Fried chicken breast, mashed potatoes, market vegetables and a housemade biscuit

* Grilled Chicken Available Upon Request

\$ 37

SALMON OR TROUT

Pan roasted filet with house seasoning, pilaf and market vegetables

\$ 42

SHRIMP & GRITS

Sautéed Tiger Shrimp, stone ground goat cheese grits and Andouille broth

Ⓜ

\$ 42

FRIED CATFISH

With seasonal accompaniments

\$ 37

FARMER'S RISOTTO

Farro, barley & quinoa risotto finished with market vegetables and parmesan cheese

Ⓜ

\$ 36

DESSERTS

Guests can select from two seasonal selections