



Curated by Chef Cassie Parsons

# SAMPLE MENU

The chef-driven menu at Alchemy intentionally features locally sourced organic foods that maintain the sustainable principals of supporting the surrounding farming community.

To ensure the food selections reflect the spirit of each event, all rentals include a one-on-one meeting with Chef Cassie to create a desired menu that fits every budget and culinary style complimenting the occasion.

From traditional stye to the unique pairings of this sample menu, Chef can customize any requests for your special day.



## APPETIZERS

### **Dow N Scotts Egg 7.50**

mint ginger sausage wrapped around a medium rare egg, bread crumb barley deep fried served with lettuce for raping, cilantro, basil, cucumber, hot peppers relish

### **Pop TV 7**

black radish, spring onion and pea relish with heirloom tomato jelled shooters

### **A Classic 7**

chicken liver mousse with muskadine mostada, and grilled bread, young farmers arugula and spicy greens with clemson blue cheese spread with hoppy pecan pralines with a vanilla gastric

### **European Periogis 6**

cheddar and potatoes

### **Blue Corn Meal Blini 5**

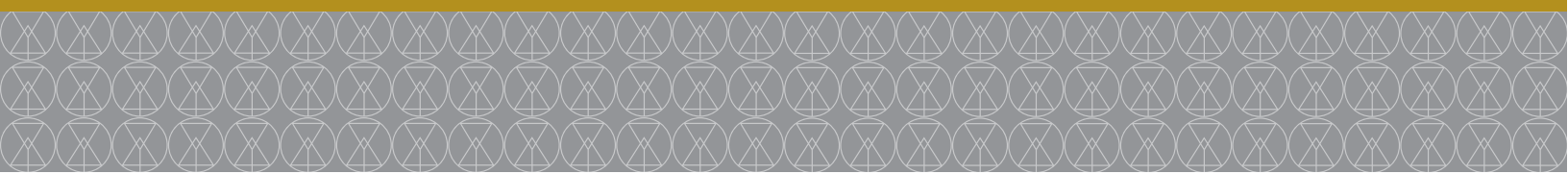
russian pancakes with fresh house ricotta cream and sweet onion vanilla relish

### **Wild Mushroom 6**

shrooms covered in goat cheese onion spread, slivered bitter greens shitake oil

### **Shaved Smoked Pork Loin 7**

lettuce, tomato on chapata with horseradish cream





## MAIN COURSES

### **Roasted Beef of Ribeye 14-21**

tender beef cooked slowly on caraway mini sliders with fresh shaved horseradish a dollop of cream

### **Oink Moo Chuck Sliders 6.50**

chorizo with peach and mint chutney, beef and pepper jack cheese with summer salsa, chicken sausage with carrot roasted garlic slaw

### **Pucker Plate Pickled Beef Brisket 10**

pickled pork tongue, pickled turnips, moonshine pickles, pickled shrimp

### **Pizza di River Smoked Trout 9**

fresh trout with sweet pickled onions, fried caper cream cured beet, squeezed egg

### **Meat Ball Flat Bread 9**

ricotta, mozzarella, grilled onion, hot peppers fresh marina

### **Cevapcici Lamb 11**

lamb and beef sausage with garlic, pumpkin oil, smoked red pepper and green garlic emulsion with pumpkin seed oil

### **Pork Beer Drops 11**

infused with cherry compote and uncle scoot's root beer reduction, stuffed jalapeño with goat cheese carmel

### **Whole Smoked Mullet 11**

succulent fish served with spicy asian eggplant and cherokee purple tomato marinade

### **Hot & Sour Pork Spareribs 11**

one inch cubes of heavenly meat

### **Ham Strami Ruben 9.50**

new take on classic sandwich with fermented ,greyer cheese tika on rye bread

### **Pastrami Press 9.50**

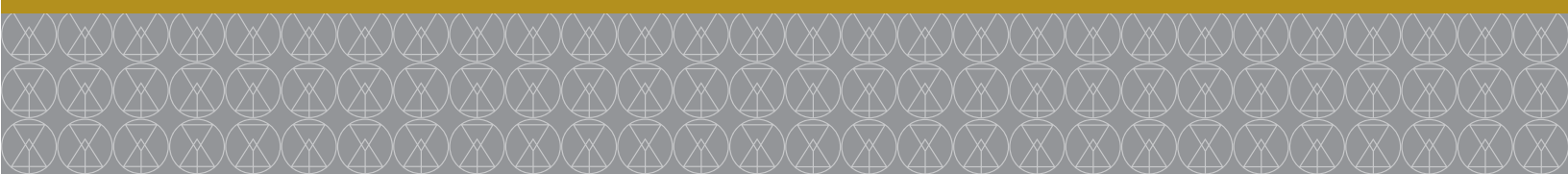
pumpnickel bread musky lustky mustard mayo with sweet chow chow

### **Pandora's Box 12**

terrine of pork sambione pork demi glace finished with amaranths micro greens

### **Sour Krout and Pork 11**

lucky country liquorish nc clams served over house linguini





*View more culinary options  
at [C3-Lab.com/Alchemy](http://C3-Lab.com/Alchemy)*

### **Roasted Summer Vegetables Board**

#### **RIBeYE 23 & 35**

10oz or 15oz ribeye paddlers board

#### **Smoked NY Strip 23 & 29**

10oz or 14oz steaks

#### **Smoked Pork Loin Chop 24**

pumpkin seed oil and maple sage  
and orange marmalade

## DESSERTS

#### **Assorted Selections 6 - 6.50**

coconut cream, apple or cherry pies  
fruit turnovers  
plain, cream filled or apple beignets  
chocolate torte  
chocolate brownies w/salted caramel  
assorted cookies  
(chocolate chip, peanut butter, sugar)  
banana chocolate chip  
lemon bars  
millionaire bars

## BEVERAGES

#### **Assorted Drinks 3 - 3.50**

coffee or hot tea  
organic orange or apple juice  
soda jerk sodas  
coke or sprite  
regular or chocolate milk

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