



**Custom Build Your Event's Three-Course Menu with this  
\$45 per person Prix Fixe Menu**

**Small – Choose Two Options**

Kale Caesar ~ manchego + bacon fat cheesy croutons + egg (MV)

Chardonnay Braised Artichoke & Hearts of Palm Dip ~ feta + dried tomatoes +  
everything crackers

Ralston's Rice Grits + pimento cheese + chow chow

Wedge ~ pickled red onion + heirloom cherry tomatoes + bleu + AR bacon + smoked  
thousand island (MV)

**Big – Choose Two Options**

Rabbit Ridge Farms Confit Chicken thighs - house made gnocchi + truffle butter + chicken jus

Meatloaf ~ Akuashi beef + shrooms + fried Brussels + schmaltz potatoes

Shrimp & Grits ~ U12 shrimp + rice grits + andouille gravy

Ralston's Purple Rice Risotto ~ shrooms + farm veggies + truffle oil + sunflower seeds

**Sweet (both options will be listed)**

Smore's Bar ~ graham cake + salted caramel ganache + honey chocolate mousse + chocolate ice cream  
+ cookie crumbles + the marshmallow

Sticky Toffee Cake ~ butter toffee sauce + dates + praline gelato

\*Consumption of raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. \*  
(MV) Can be modified to vegan | (GF) is or can be made Gluten Free