



**Custom Build Your Event's Three-Course Menu with this
\$65 per person Prix Fixe Menu**

Small – Choose Four Options

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

Quail Lollis ~ Texas Pete's + bleu

Roasted Local Mushrooms ~ ricotta + truffle oil + French toast

Soup ~ White bean + ham hock + gremolata

ANP Spinach ~ popcorn sweet breads + apple + sweet & sour vin

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

Big – Choose Four Options

Steak Frites ~ prime strip + truffle fries + salsa verde + house ketchup

Duck Breast ~ chicken skin crusted turnips + greens + pepper jelly

Blackened redfish ~ brussels + smoked chile butter + chow chow

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

Ralston's Purple Rice Risotto ~ shrooms + farm veggies + truffle oil + sunflower seeds (MV)(GF)

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

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

Sweet (both options will be listed)

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

OR

S'mores Bar ~ graham cake + honey chocolate mousse + chocolate ice cream + the marshmallow

*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