



**Custom Build Your Event's Three-Course Menu with this  
\$75 per person Prix Fixe Menu**

**Cold - Choose Two Options**

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

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

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

**Hot -Choose Two Options**

Soup ~ white bean + ham hock + gremolata (GF)

Roasted Local Mushrooms ~ ricotta + truffle oil + French toast

Quail Lollis ~ Texas Pete's + bleu

Charred Octopus ~ teriyaki glaze + pickled beets + toasted pepitas (GF)

**Big - Pick 4 Options**

Steak frites ~ prime beef filet + truffle fries + house ketchup (GF)

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

Blackened redfish ~ brussels + smoked chile butter + chow chow (GF)

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 + andouille gravy (GF)

**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