



**Custom Build Your Event's Three-Course Menu with this  
\$55 per person Prix Fixe Menu**

**Small - Choose Three Options**

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

Soup ~ white bean + ham hocks + gremolata

Honey + Soy fried brussels ~ crema + pecans + togarashi (MV)

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

**Big - Choose Three Options**

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

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

Blackened redfish ~ brussels + smoked chile butter + chow chow

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

Meatloaf ~ Akuashi beef + shrooms + fried Brussels + rutabaga mash

Shrimp & Grits ~ U12 shrimp + rice grits + andouille 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