

- LARGE PARTIES -

SET MENU SERVED FAMILY STYLE

REQUIRED FOR GROUPS OF 9-26 GUESTS

LUNCH \$45pp Available from 11:30a - 3pm
Choose: 2 starters, 2 mains, 3 sides

DINNER \$65pp Available from 11:30a - 9pm
Choose: 3 starters, 3 mains, 3 sides, 1 dessert

Additional hors d'oeuvres, starters, and sides: \$5/pp; Additional mains: \$10/pp ; Additional dessert: \$8pp
(pricing not including 20% service fee and 10.25% taxes)

STARTERS

- Cornbread with Honey Butter (N, V, D, E)
- Deviled Eggs (V, GF, E)
- Pimento Dip with Crackers and Pickled Veggies (V, D, GFO, S)
- Blackeyed Pea Fritters with Spicy Herb Sauce (VE)
- Today's Salad of Lettuce and Veggies (VE, GF)

MAINS

- Cornmeal Pancakes [Weekend Brunch Only]
- Fried Smoked Tofu with Spicy Tartar Sauce (V, VO, E, S)
- Oven Roasted BBQ Cauliflower with Pickled Red Onion, Scallion & Parsley Over (VE, GF)
- Vegan California Gombo with Market Veggies (VE, GF, S)
- Alta Fried Chicken with Fresno Hot Sauce (D)
- BBQ Chicken with Black Pepper Mayo (GF, D, Egg in Mayo)
- Shrimp and Grits (D, GF)
- Fried Fish with Lemon and Spicy Tartar Sauce (Egg in Tartar Sauce)
- House Smoked Brisket with Homemade Apple BBQ Sauce (GF, Soy in BBQ Sauce)

PREMIUM MAINS (available for an additional \$7/person)

- Oxtails and Rice (D, S)
- Grilled Pork Chop with Southern Chow Chow
- Blackened Salmon in a Curry Broth Over Smashed & Fried Potatoes

SIDES

- Collard Greens (VE, GF)
- Red Beans and Rice (VE, GF)
- Mac and Cheese (V, D)
- Candied Yams with Candied Pecans (V, D, N)
- Fries with BBQ Spice (VE, GF)
- Seasonal Veggies (VE, GF)
- Slaw (VE, GF)
- Scrambled Eggs [Weekend Brunch Only] (VE, GF)
- Smashed Fried Potatoes [w/e Brunch Only] (VE, GF)

DESSERT

- Vegan Chocolate Cake (VE)
- Toasted Angel Food Strawberry Shortcake (V, D, E)
- Classic Southern 7-Up Cake (V, D, E)
- Banana Pudding (V, D, E, N)
- Ice Cream (V, VO, D, GF)
- Sorbet (VE, GF)

V = Vegetarian, VE = Vegan, VO = Vegan Option Avail, D = Dairy, S = Soy, E = Eggs, N = Nuts, GF = Gluten-Free, GFO = Gluten-Free Option Avail

PLEASE NOTE: Menus and Guest count must be finalized 72-hours in advance and host is responsible for no-shows. Additional "surprise" guests will be seated only if space permits and charged an additional 33% on top of per person pricing.