

HORS D'OEUVRES
& APPETIZERS

CAPRESE SKEWERS mozzarella, tomato, basil, balsamic drizzle	4
GOAT CHEESE CROSTINIS tomato jam, herbs, toasted bread	4
STUFFED MUSHROOMS boursin cheese, shallot, red pepper	5
BURNT END BITES smoked brisket, jalapeño slaw, individual cups	7
PIMENTO CHEESE ON LAVASH sweet red pepper jam, crisp flatbread	4
PROVEL & WILD ONION BISCUITS served warm with fresh whipped butter	5

ENTRÉES

SMOKED PRIME RIB slow-roasted, red wine reduction	13
LEMON CAPER CHICKEN grilled, citrus-herb sauce	10
RUSTIC MUSHROOM CREAM CHICKEN creamy mushroom herb gravy	10
SMOKED HONEY GARLIC PORK CHOP bone-in, caramelized onions	11
SHRIMP ÉTOUFFÉE Louisiana-style, served over jasmine rice	12
CHICKEN FRIED CHICKEN buttermilk brined, white gravy	11
GRILLED LEMON HERB SALMON light, fresh, citrus marinade	13

SIDES

GARLIC MASHED POTATOES OR WHIPPED CAULIFLOWER rustic or refined	3.5
WHITE WINE RISOTTO creamy, aromatic, slightly elevated	4.5
CREAMY OR LOADED MAC & CHEESE house three-cheese blend	4
LEMON JASMINE RICE light, bright, and subtle	3

VEGETABLES
& SALADS

ROASTED BROCCOLI garlic oil finish	3
GREEN BEANS WITH BACON & ONION classic farm-style	3.5
SEASONAL ROASTED VEGETABLE MEDLEY zucchini, squash, heirloom carrots	4

DESSERTS

WHITE CHOCOLATE BREAD PUDDING BITES crème anglaise drizzle	4.5
CHOCOLATE CAKE BITES raspberry, whipped cream	4
PEACH COBBLER SHOOTERS warm spiced fruit, crumb topping, cream	5
S'MORES STATION (OPTIONAL) marshmallow roast with graham and chocolate	6

CHARCUTERIE & GRAZING BOARDS

Our charcuterie and grazing boards are fully customizable and built to reflect your preferences, guest count, and seasonal availability. The examples below are popular starting points, but each board is made to order and can be tailored with imported cheeses, cured meats, house-made spreads, seasonal fruit, artisan crackers, or specialty items upon request.

*Boards are priced per person and presented with thoughtful detail and visual appeal. Imported or specialty items may require advance notice.

FIELD BOARD

Cheddar, goat cheese, seasonal fruit, toasted nuts, fresh bread

8

BARN LOFT BOARD

Add cured meats, fig jam, pickled vegetables, baguette crisps

11

ESTATE BOARD

Triple cream cheeses, aged imports, smoked duck, truffle salami, honeycomb

14

*ALL PRICES ARE PER PERSON

Looking for something specific? Custom menus and seasonal substitutions are available. Let's build something truly yours.