

Monday Luncheon

CUSTOM RUSTIC RANCH

Starters

Arugula and Bibb salad, green apple, fresh chopped bacon, blue cheese with Bee Squared®

Alfalfa Honey□lemon vinaigrette

Crusty baked style rolls and sweet butter

Entrees and Sides

Flame grilled Flank Steak, cedar plank roasted mushrooms, roasted Brussels sprouts, caramelized onions, House steak sauce

House smoked rotisserie style herb and citrus chicken with natural jus

Confit heirloom baby potatoes

Chef's choice vegetable medley

Desserts

Chef's choice desserts

Wednesday Luncheon

CUSTOM Hickory Smoked Heaven

Local beer brined roasted chicken

Tenderbelly® Smoked Pulled pork

Barbeque sauces in squeeze bottles

Sweet Baby Rays®

House made Carolina style serrano barbeque

Carolina Reaper

Fixins'

Texas toast, Pickles, Mayo, Ketchup, Honey mustard, House pickled vegetable jars

Sides

Cheddar, roasted Poblano cornbread

House baked beans

Straight up slaw

Warm potato salad with bacon vinaigrette

Desserts

Chef's choice desserts

on the move
Luncheon

