

STOMPING GROUND

ALEXANDRIA, VIRGINIA

**These are suggested menu items.
We are happy to customize, just give us a call!**

BREAKFAST & BRUNCH (Serves 8 – 10)

Buttermilk Biscuits buttermilk biscuits with whipped sorghum butter \$30/dozen
Buttermilk Mini Biscuits buttermilk mini biscuits with whipped sorghum butter \$15/dozen
Biscuit Bag assortment of our biscuit sandwiches, served with a selection of condiments, house pickles \$70
Farmer's Frittata a baked egg dish made with layers of hearty ingredients, herbs and cheese \$40
Granola, Yogurt & Seasonal Fruit house made granola, Trickling Springs yogurt, assorted organic fruit \$65
Pastry Basket assortment of muffins, coffee cake, scones, cinnamon rolls and biscuits \$45
Bacon Platter Benton's bacon, \$1/per piece

SNACKS

Deviled Eggs bacon crumble, chives, pickles \$1.50/ea
Pork Belly crispy pork belly, mango lime slaw, crispy chip cup \$3.50/ea
Southern Sausage Balls biscuit dough, house made sausage, cheddar cheese \$18/dozen
Stuffed Dates dates stuffed with goat cheese and harissa \$1/ea

SIDES (quart serves 5 – 7)

Pimento Cheese our signature spread \$12/quart
Grits anson mills grits, hook's cheddar cheese, chili-herb oil \$10/quart
Roasted Potato Salad fingerling potatoes, dijon mustard, roasted red pepper, dill, mint, scallions \$8/quart
Seasonal Pasta Salad orecchiette pasta, mixed seasonal vegetables, herb vinaigrette \$12/quart
Roasted Seasonal Vegetables with Herbs \$10/quart

GREEN STUFF (tray serves 5-7)

Roasted Beet Salad roasted beets, pomegranate molasses, pickled red onion, mixed greens, farro \$50/tray

Local Lettuces organic local greens, seasonal fruit, shaved radish, and cucumber with lemon vinaigrette

\$40/tray

Southern Cobb Salad roasted chicken breast, bacon, avocado, tomatoes, cheddar, green goddess dressing

\$60/tray

Kale & Brussels Sprout Salad shredded kale and raw Brussels sprouts, almonds, avocado, lemon vinaigrette

\$60/tray

MAINS (tray serves 7-8)

Buttermilk Fried Chicken hot sauce aioli \$65/tray

“Banh Mi” Pork Tenderloin with pickled vegetables and sriracha aioli \$65/tray

Braised Short Ribs hominy, tomatoes and green chilies \$75/tray

Lamb Shawarma with za’atar, red onion, honey and labneh \$70/tray

Country Captain a Georgia chicken curry dish with celery, tomatoes, garlic, currants, and herbs over carolina gold rice \$50/tray

Everything on our menu, with the exception of Duke’s mayonnaise, which cannot be improved upon, is made from scratch - and most days, with love.

Our kitchen is always up for a challenge. If you don’t see what you want we are more than happy to accommodate special requests!

Please contact Stephanie for any catering requests by calling 703-597-5037