



We offer custom locally inspired and sourced beverages



DIXON

Roadside



You are enjoying a freshly prepared meal from our kitchen team led by Tamara

*261 Tinker St
Woodstock, NY
12498*

845.684.5890

Private Events

Cruise in. Fill up.

Appetizers

SMOKED CHICKEN WINGS

whole wings, alabama white sauce, brown sugar buffalo sauce

BUFFALO CHICKEN SKINS

deep fried chicken skins, gorgonzola, brown sugar buffalo, green onion

STREET TACO BAR

smoked chicken, brisket, or veg corn tortillas, radish, cotija, lime, green & red salsas

MAC & CHEESE BITES

fried baked mac & cheese, breading

POTATO CROQUETTES

fried buttermilk mashed potatoes, local cheese, breading, chipotle sauce

CHEESY CAULIFLOWER DIP

roasted cauliflower, sharp cheddar, garlic, corn chips, crudites

If you have a dish that you would like and don't see, let us know. We can create a custom menu for your event.

Cocktail Menu

\$35 PER PERSON

5 appetizers

Dinner A

\$50 PER PERSON

2 appetizers
2 roadside regular
3 sides
1 desserts

Dinner B

\$60 PER PERSON

3 appetizers
3 roadside regular
4 sides
2 desserts

served as a buffet.
+\$5pp for plated

TEXAS QUESO

secret recipe, served warm, tortilla chips, crudites

SMOKED TROUT DIP

house-made crème fraîche, lemon, dill

BUTTERNUT "HUMMUS"

roasted butternut squash, lemon, garlic, and tahini

GARLIC & WHITE BEAN DIP

white beans, garlic, lemon, olive oil

Please let us know if you have any dietary restrictions



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Roadside Regular

PULLED PORK

veritas farms pork, dry rubbed, 12-hr braise

FRIED CHICKEN

murray's chicken thighs, hot honey

BRAISED BRISKET

veritas farms beef, onions, carrot

HOMESTYLE MEATLOAF

highland hollow beef, bacon, gluten-free bread crumbs, ancho bbq

BAKED MARKET FISH

lemon & herb oil

SMOKED DRUMSTICKS

murray's chicken legs, dry rubbed, applewood smoked

SMOKED SQUASH

seasonal squash, ancho chickpeas, roasted local mushrooms, peppers, onions, hickory smoked

SMOKED BRISKET

veritas farms beef, dry rubbed, hickory smoked

STUFFED TOMATOES

beefsteak tomatoes, farro, romesco, local mushrooms, root vegetables, hickory smoked

Desserts

BREAD PUDDING

seasonal

MEXI BROWNIE

fruition chocolate, cinnamon, nutmeg

BUTTERMILK PIE

butter milk custard, lemon, whipped cream

FRUIT PIE

seasonal fruit, whipped cream

COBBLER

seasonal fruit, oatmeal crumble, whipped cream

CUPCAKES

hummingbird, churro, margarita, tennessee jam, pineapple upside down, mississippi mud, lady baltimore, king cake

GIANT COOKIES

peanut butter, GF

SOFT SERVE

del's, seasonal toppings

Sides

MEMPHIS SLAW

black horse farms cabbage, carrot, jalapeño, onion

BUTTERMILK MASHED POTATOES

butter, salt

BAKED BEANS

bacon, tomato, molasses

STREET CORN

aoli, cotija, tajín

CORN ON THE COB

butter, salt

MARINATED SALAD

roasted cauliflower, smoked corn, tomatoes, zucchini, gigante beans, mustard vinaigrette

BUTTERMILK BISCUITS

butter, local jam

CORNBREAD

butter, spicy honey or local jam

STEAK FRIES

cumin, sumac, lime zest

BABY CARROTS

honey, fennel