



# Brunch/Lunch Menu

\$30 per person

## On The Table

Homemade Buttermilk Biscuits & Homemade Jalapeño Cornbread  
*w/ maple butter & seasonal jam*

## Entrees *(pick two)*

- Scrambled Eggs *with or without cheddar cheese*
- Banana Foster French Toast Bake  
*w/ rum, banana, pecans*
- Golden Malted Belgian Waffle  
*w/ whipped butter, maple syrup*
- Buttermilk Pancakes *w/ whipped butter, maple syrup*
- Blueberry Pancakes *w/ whipped butter, maple syrup*
- Sausage, Peppers, & Onions Frittata
- Asparagus Goat Cheese Quiche
- Breakfast Quesadilla *w/ sour cream and pico de gallo*
- Buttermilk Fried Chicken Breasts *w/ sausage gravy*
- Jambalaya *w/ chicken and sausage*
- BBQ Smoked Brisket
- Seasonal Penne Primavera
- Chicken Pot Pie

## Sides *(pick two)*

- Breakfast Potatoes
- Cheesy Grits
- Tater Tots
- Applewood Smoked Bacon
- Scrapple
- Sausage Gravy
- Smoked Mac N' Cheese
- House Salad
- Caesar Salad
- Fruit Salad

*need a lil' something' more?*

*check out on the next page!*

## Add On Hors d' Oeuvres

*(priced per dozen)*

- Tomato Mozzarella Skewers *w/ reduced balsamic* +24
- Buttermilk Chicken Fingers *w/ green goddess* +30
- Fried Green Tomatoes *w/ zesty aioli* +36
- Chicken Quesadilla *w/ pico de gallo & sour cream* +30
- Pimento Bacon Fritters *w/ zesty aioli* +36
- Smoked Brisket Grilled Cheese +42
- Herb Grilled Chicken Skewers *w/ cajun remoulade* +30
- Classic Deviled Eggs +30
- Prosciutto Wrapped Asparagus *w/ lemon dijon aioli* +36
- Flatbreads – choice of ... +48  
*Classic, Margarita, Four Cheese Mushroom Pesto*
- Cheesesteak Eggrolls *w/ spicy ketchup* +60
- Chicken n' Biscuit Sliders *w/ green goddess* +48
- Wagyu Burger Sliders *w/ zesty aioli* +54
- BBQ Brisket Sliders *w/ homemade coleslaw* +54
- Mini Crab Cake Slider *w/ lemon aioli* +MP
- Mini Avocado Toast +30

*(priced per half tray)*

- Fried Pickles *w/ green goddess dressing* +40
- Loaded Tater Tots +65
- Franks in a Blanket *w/ spicy mustard* +75

## Boards *(feeds 10-12 people)*

- **Farmers Table +150**
  - Crudit , Whipped Ricotta, Pimento Cheese, Assorted Cheeses, Seasoned Pita, Crackers, Fresh Fruit
- **Cajun Charcuterie Board +250**
  - Assorted Smoked & Cured Meats & Sausages, Seasonal Jams, Assorted Cheeses, Seasoned Pita, Fresh Fruit, Candied Pecans
- **Southern Cheese Board +100**
  - Whipped Ricotta, Pimento Cheese, Seasoned Pita, Apples, Dried Cherries, Candied Pecans
- **Taco Board +45**
  - 4 Blackened Shrimp Tacos *w/ zesty aioli, pico de gallo, lettuce, pickled onions, corn tortilla*
  - 4 Steak & Chorizo Tacos *w/ lettuce, zesty aioli, cotija cheese, Pico de Gallo, corn tortilla*
  - 4 Blackened Chicken Tacos *w/ lettuce, zesty aioli, Pico de Gallo, cheddar cheese, corn tortilla*

### *Associated Fees*

*6% tax, 5% special events fee, 20% gratuity, room fee*

### *Event Timing*

*Three Hour Event*

*Food Service for Two Hours*

*half hour before for set-up allowed and a half hour after for clean-up*