



PRIVATE EVENT INFORMATION

ROOM RENTAL

The use of our private dining rooms are subject to a food and beverage minimum purchase based on the specific space your group requires as well as the date and time of your event.

SERVICE CHARGE & TAX

An event fee of 21% will be added to your event and all applicable taxes are added to all food, beverage, and other charges (where applicable).

PAYMENT

All payments are to be made by credit card, company check, or cash. A signed agreement and deposit is required to guarantee your space.

CANCELLATIONS

Any cancellation within 14 days of the scheduled event date will result in you being charged for the food and beverage minimum stated in your signed agreement.

GUARANTEE

A total guaranteed count is due 7 days prior to your event. If no guarantee is received and agreed upon, the number of guests expected will be considered the guaranteed number. **Events are charged based on the final guest count provided.**

FOOD AND BEVERAGE

Due to health, safety, and liquor laws, all food and beverage must be supplied by The Row Kitchen & Pub unless approved by the Manager. Service fee may apply to items not supplied by The Row Kitchen & Pub

FOR ADDITIONAL INFORMATION, PLEASE CONTACT

Lindsay Osborn at 615-538-7446 or events@pophg.com



APPETIZERS

Priced by the piece, family or buffet style

Row Poppers \$3 per piece

Bacon, jalapeño, pimento cheese, maple bourbon glaze

Bacon Queso Dip \$4 per person

Bacon infused cheese sauce & bottomless chips

Sweet Potato Skins \$3 per piece

Smoked turkey, white cheddar, BBQ sauce, bacon

Deviled Eggs \$2 per piece

Pimento cheese, peppadew, bacon, chow chow, dill
pickle

Fried Green Tomatoes \$3 per piece

Pimento cheese, chow chow

Nashville Hot Chicken Bites \$3 per piece

Local honey, corn cakes

The Trip \$6 per person

Guacamole, pimento cheese, pico, bottomless chips

SOUTHERN SWEETS

Nashville Beignets \$2 per piece

Chocolate Bourbon Pecan Pie \$4 per piece

Bourbon infused, whipped cream

Seasonal Cobbler \$4 per piece

Seasonal fruit, vanilla ice cream



BRUNCH OPTION A

\$19 per person

APPETIZER

Biscuits and Gravy

Two open faced biscuits smothered in white gravy

ENTRÉES

(choice of)

Brunch BLT

Fried green tomato, hickory bacon, peppadew pimento, fried farm egg served with Hashbrown casserole

The Row Bennie

Hickory Bacon, poached farm eggs, hollandaise served with Hashbrown casserole

Veggie Scramble

peppers, onions, tomatoes, spinach, goat cheese, served with a biscuit and casserole hashbrown.

Pancakes

3 Buttermilk pancakes served with maple syrup, whipped butter, and powdered sugar.

Chicken Fried Chicken

Vidalia biscuit bread pudding, spicy onion straws, country gravy



BRUNCH OPTION B

\$24 per person

APPETIZER

(choose one)

Biscuits and Gravy

Two open faced biscuits smothered in white gravy

Biscuits and Jam

Six biscuits served with homemade jams and butter

Nashville Beignets

ENTREES

(choice of)

BBQ Hash Skillet

Pulled pork, potatoes, peppers, onions, BBQ sauce, topped with a farm egg served with fresh fruit

French Toast

Seasonal fresh fruit, crème anglaise

Nashville Hot Chicken

Mild, hot or No mercy, -

Habanero corncake, honey, picnic slaw, house pickle

Breakfast Mac & Cheese

scrambled farm eggs, bacon, onions, peppers, mac & cheese

DESSERT

(choose one)

Banana Pudding

Chocolate Bourbon Pecan Pie



LUNCH OPTION

\$24 per person

APPETIZER

(choose one)

House Salad

tomato, onion, white cheddar

Fried Pickles

thinly shaved and served with white BBQ sauce

ENTRÉES

(choice of)

BBQ Pork Plate

habanero corn cake, picnic slaw, served with fries

Classic Cheeseburger

american cheese, lettuce, tomato, onion, served with fries

Nashville Hot Chicken

mild, hot, no mercy

boneless breast, habanero corn cake, picnic slaw, house pickle, served with fries

Chicken Fried Chicken

Vidalia biscuit bread pudding, spicy onion straws, country gravy



DINNER OPTION A

\$39 per person

SALAD

House Salad

Tomato, onion, white cheddar

ENTRÉES

Choice of

Hickory Pit BBQ Pulled Pork Plate

Meatloaf

tomato gravy

Maple Bourbon Glazed Salmon

Chicken Fried Chicken

Onion straws, country gravy

SIDES

Smashed potatoes

Snap beans and Caramelized onions

DESSERT

Chocolate bourbon Pecan Pie

Bourbon infused, whipped cream



DINNER OPTION B

\$49 per person

APPETIZER

Fried Pickles
White BBQ sauce

SALAD

Kale	Choose One	House
Apples, goat cheese, praline pecans Honey vinaigrette		Tomato, onion, white cheddar

ENTRÉE

Choice of

Smokestack Burger
BBQ Pork, slaw, BBQ sauce, Bacon Queso

Meatloaf
tomato gravy

Chicken Fried Chicken
Onion straws, country gravy

Maple Bourbon Glazed Salmon

SIDES

Smashed potatoes
Snap Beans and caramelized onions

DESSERT

Choose one

Chocolate bourbon Pecan Pie
Bourbon infused, whipped cream

Banana Pudding



DINNER OPTION C

\$59 per person

APPETIZER

Fried Pickles
White BBQ sauce

SALAD

Kale
Apples, goat cheese, praline pecans,
honey vinaigrette

Choose one

Wedge
Iceberg, bleu cheese crumbles, hickory bacon,
tomato, onion, bleu cheese dressing

ENTRÉE

Choice of

Steak Frites 8oz
100% Black Angus Bistro Filet finished with maître d
butter

Pork Shank
Volcano cut pork shank, braised vegetables with pan jus

Chicken Fried Chicken
Onion straws, country gravy

Maple Bourbon Glazed Salmon

SIDES

Smashed potatoes
Snap Beans and caramelized onions

DESSERT

Choose One

Banana Pudding

Chocolate Bourbon Pecan Pie
Bourbon infused, whipped cream