



## PRIVATE EVENT AND GROUP DINING INFORMATION

### SPACE RENTAL

The use of our spaces 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 23% 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 ( deposit depends on event) is required to guarantee your space.

### CANCELLATIONS

Cancellation policy varies based on event.

### 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

Hi'ilei Kapu at 615-212-9197 or [events@pophg.com](mailto: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

Seasonal Cobbler \$4 per piece

Seasonal fruit, vanilla ice cream



## **BRUNCH OPTION A**

**\$20 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**

**\$25 per person**

### **APPETIZER**

(select one for the group)

**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**

(select one for the group)

**Banana Pudding**

**Warm Chocolate Brownie**



## **LUNCH OPTION**

**\$25 per person**

### **APPETIZER**

(select one for the group)

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

**\$40 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

Warm Chocolate Brownie

whipped cream



## **DINNER OPTION B**

**\$50 per person**

### **APPETIZER**

Fried Pickles  
White BBQ sauce

### **SALAD**

Kale	(select one for the group)	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**

(select one for the group)

Warm Chocolate Brownie  
whipped cream

Banana Pudding



## DINNER OPTION C

**\$60 per person**

### APPETIZER

Fried Pickles

White BBQ sauce

### SALAD

Kale

(select one for the group)

Wedge

Apples, goat cheese, praline pecans,  
honey vinaigrette

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

(select one for the group)

Banana Pudding

Warm Chocolate Brownie  
whipped cream