

PLATED LUNCH & DINNER

\$26

Choose One From Each Section

SALAD

Baby Kale Salad

cucumbers, beets, feta, roasted shallots vinaigrette - V, GF

Strawberry Salad

artisan greens, toasted pecans, blue cheese, buttermilk dressing - V, GF

Toasted Quinoa Salad

arugula, seasonal roasted vegetables, herb vinaigrette - V+, GF

Spinach Salad

shaved mushrooms, braised leeks, parmesan crisp, hazelnut vinaigrette - V, GF

ENTREE

Pan Seared Salmon

lentils, broccolini, red pepper romesco sauce, micro greens - GF

Brined & Grilled Pork Loin

white bean puree, collard greens, apple, herb honey mustard sauce - GF

Grilled Sirloin

grilled chard stems, heirloom tomatoes, aged balsamic reduction - GF

Brined & Seared Chicken Breast

confit potatoes, wilted swiss chard, chicken demi, gremolata - GF

DESSERT

Seasonal Panna Cotta - V

Peach Cake - V

Lemon Tart - V

15-guest minimum

Menu includes dinner rolls & butter

V – Vegetarian, V+ – Vegan, GF - Gluten Friendly

Celiac/vegetarian/vegan selections available upon request

PLATED LUNCH & DINNER

\$30

Choose One From Each Section

SALAD

Baby Beet Salad - V, GF

quinoa, arugula, goat cheese,
almonds, white balsamic vinaigrette

Artisan Greens - V, GF

bourbon macerated fruit, cucumbers,
goat cheese, honey lemon vinaigrette

Little Gem & Endive Salad - V

pea shoots, shaved watermelon
radish, green goddess dressing

Shaved Vegetable Salad - V+, GF

artisan greens, heirloom carrots,
radishes, herb vinaigrette

ENTREE

Pan Seared Fresh Catch of The Day

italian farro, peas, asparagus, pea brodo

Brined & Grilled Pork Chop

braised red cabbage, toasted peanuts,
garlic chips, pork jus - GF

Beef Braised Short Ribs

creamy mascarpone polenta, sauteed
broccolini, demi - GF

Brined & Roasted Airline Chicken

bacon-onion-potato hash, wilted
greens, chicken demi - GF

Compressed Pork Belly

corn grits, wild mushrooms, pickled
celery, mustard apricot glaze - GF

DESSERT

Seasonal Panna Cotta

Pear Almond Cake

Chocolate Tart

15-guest minimum

Menu includes dinner rolls & butter

V – Vegetarian, V+ – Vegan, GF - Gluten Friendly

Celiac/vegetarian/vegan selections available upon request

PLATED LUNCH & DINNER

\$34

Choose One From Each Section

SALAD

Baby Kale & Date Salad - V, GF
toasted almonds, shaved parmesan,
lemon vinaigrette

Beet Carpaccio Salad - V, GF
arugula, orange, pistachios,
goat cheese, vanilla balsamic vinaigrette

Heirloom Tomato - GF
prosciutto, arugula, burrata, balsamic
reduction, herb vinaigrette

Bibb & Endive Salad - V+, GF
apple, pomegranate aerials, danish
blue cheese, apple cider vinaigrette

ENTREE

Pan Seared Trout
creamed corn, spicy green beans,
romesco sauce, herb oil - GF

Pan Seared Cobia
potato puree, wilted greens,
cranberry beans, shaved fennel,
smoked tomato broth - GF

Brined and Grilled Porkchop
olive oil crushed potatoes, sauteed
broccoli, agrodolce sauce - GF

Brined and Roasted Airline Chicken
sweet potato puree, sauteed kale,
cipollini onions, chicken demi - GF

Pan Seared Filet of Beef
potato-parsnip puree, lacinato kale,
heirloom carrots, truffle demi - GF

DESSERT

Fig and Almond Tart

Pear Almond Cake

Chocolate Molten Cake

15-guest minimum

Menu includes dinner rolls & butter

V – Vegetarian, V+ – Vegan, GF - Gluten Friendly

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