



## 3 Course Dinner

\$30 per person

*-choose 1 item from each course*

### Starters

Hummus Board

*-with vegetable crudité and grilled Naan bread*

Southern Sampler

*-deviled eggs, pimento cheese on toast points and pickled okra*

### Entrees

1/4 Roasted Chicken

*-served with a fresh succotash and home made mashed potatoes*

Pan Seared Mountain Trout

*-served over creamed Brussels sprouts*

Southern Pot Likker Bowl

*-black eyed peas, fresh collard greens and ham served with a hoecake or gluten free corn muffin*

Vegetarian Lasagna

*-with eggplant, squash, zucchini, fontina and fresh mozzarella cheese*

### Desserts

Dark Chocolate Tart

*-with sea salt and topped with cherries*

Strawberry Shortcake

*-served with fresh Chantilly Cream*

*Vegan Options Available.*

*Price does not include tax, drinks or gratuity.*