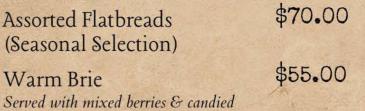
## Appetizers

(Feeds 6-8 people)

	(reeds 6-8 people)		
≥ As	sorted Dumplings	\$55.00	Classic Helm Lettuce, tomato, onion, mayo, & cheddar cheese
BB	rimp, pork, vegetable, & Korean Q chicken iced Steak Garlic Crostini	\$85.00	Cajun Black & Bleu Cajun seasoning, crumbled bleu, & thick cut bacon
Ser	ved with horseradish cream sauce, pickled onion		Crab Cake Remoulade, mixed greens, & pickled
	ork Slider	\$75.00	onion
	lled pork, sea salt, honey corn bread, pickled onion		Cuban Smoked pork loin, ham, Swiss
Bu	ffalo Chicken Eggrolls ved with hot creole cream	\$55.00	cheese, pickles, mayo, & mustard
	ings	\$85.00	G.O.A.T.  Goat cheese, fig jam, arugula, beef slider, & thick cut bacon
Cr	rab Rangoon ab rangoon, spicy kani salad, sabi crema	<b>\$75.</b> 00	Louisiana Chicken Sliders Buttermilk fried chicken, pimento, pickles, thick cut bacon, & Louisiana
Bl	ackened Seared Tuna	\$95.00	hot sauce
	Feriyaki glaze, sesame seeds, wasabi crema, & pickled onion		Brisket or Pulled Pork Slider Served with house slaw
M	eat & Cheese Boards	\$15.00 per person	
Ch	nicken Cordon Bleu Bites	\$55.00	
	sorted Buttermilk ed Tenders	\$65.00	



## Sliders

pecans

(Feeds 6-8 people)



## Entrees (Feeds 6-8 people)

Chicken Milanese	\$125.00
Brisket or Pulled Pork	\$155.00
Chicken Parmigiana Vodka Sauce	\$125.00
Penne Vodka Sweet Peas	\$95.00
Chicken & Waffles	\$100.00
Smoked Kielbasa & Kraut	\$100.00
Panzanella Salad	\$95.00
Marinated Sliced Steak with Horseradish Cream & Crispy Fried Onions	\$110.00
Sliced New York Strip with Cognac Cream Sauce	\$155.00
Foraged Mushroom Risotto with Parmesan Truffle Cream Sauce	\$125.00
Short Rib Bolognese	\$155.00
Clove Acre Sausage & Peppers	\$125.00
Fondue Mac n' Cheese	\$85.00
Chicken Cordon Bleu with Parmesan Cream Sauce	\$125.00

