



SEATED LUNCH AT THE RESTAURANT  
Minimum 25 Guests | \$15 per person  
Gluten Free Bun +\$2

### **FIRST COURSE/APPETIZER**

Pretzels with Beer Cheese Dip (1 order per 2 guest)

### **SECOND COURSE, CHOICE OF**

#### MOTHER NATURE SALAD (GF)

Quinoa, Cucumber, Edamame, Avocado, Garbanzo,  
Tomatoes, Pickled Onions, Craisins, Candied Pecan, HOBNOB Basil Vinaigrette

#### AMERICANA BURGER

American Cheese, Lettuce, Tomato, Onion, Bread & Butter Pickles,  
Not-So-Secret Sauce, French Fries

#### TURKEY BURGER

Goat Cheese, Arugula, Pickled Onions, Cranberry Mustard

#### NASHVILLE HOT CHICKEN SLIDERS (3)

Creamy Cole Slaw, Bread & Butter Pickles

#### SOUTHERN BUTTERMILK CHICKEN TENDERS

Comes with Sweet BBQ Sauce & Honey Mustard Sauce

#### VEGGIE & QUINOA BOWL (GF, V)

Black-Eyed Pea Hummus, Sweet Potato, Roasted Beets, Grilled Mushrooms, Cauliflower,  
Collard Greens, Avocado