



SEATED LUNCH AT THE RESTAURANT
Minimum 25 Guests | \$20 per person
Gluten Free Bun +\$2

FIRST COURSE

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

SECOND COURSE ,CHOICE OF

WEDGE SALAD

Iceberg Lettuce, Diced Tomatoes, Brown Sugar Candied Bacon,
Blue Cheese Crumbles, House-Made Blue Cheese Dressing, Chili Oil, Basil Oil

TOMATO BISQUE GF

Fire Roasted Tomatoes, Fresh Basil, Cream

THIRD COURSE, CHOICE OF

NASHVILLE HOT CHICKEN SLIDERS

Creamy Cole Slaw, Bread & Butter Pickles

POT PIE

Smoked Chicken, Peas, Potatoes, Carrots, Mushrooms, Smoked Bacon

VEGGIE & QUINOA BOWL (GF, V)

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

FISH & CHIPS

Hand Battered Cod, Homemade Tartar Sauce, Lemon, Malt Vinegar

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