

SUNDAY- JUNE 17, 2018

11:00AM-2:00PM

APPETIZERS & SALAD

- German potato salad smoked kielbasa, bacon, sweet onions, Dijon
- Pizza pasta salad pepperoni, salami, prosciutto, roast tomato, basil, fresh mozzarella
- Local cheese & sliced meat display – flat breads, crackers, spicy coarse mustard
- Peel & eat ale poached gulf shrimp, habanero cocktail sauce, charred lemon
- Cheesy garlic bread sharp cheddar, pepper jack, fontina, herbs
- Build your own wings –
 hickory smoked, assorted wing
 sauces, veggies, pickled
 jalapenos

ENTRÉE & SIDES

- Ale poached cheese bratz carmalized onions & sweet peppers, mustard
- 8 hour smoked pork loin whisky BBQ drizzle, corn bread croutons, sweet mango slaw
- Southern chicken & biscuits chipotle honey, pickle slaw, crisp waffles
- Prime rib hash roast peppers, charred onions, crisp potatoes
- Smoked cheese mash red skins, stout infused cheddar, double smoked bacon, sour cream
- Seasonal vegetables herb butter

DESSERTS

- Warm cookie assortment
- Bourbon caramel brownie
- Broken apple pecan pie, whipped cream
- Chocolate cake shooters

\$35.00- Adults \$13.00- Children (12-5 years old) Free- Children (4 and under)