

## **MORE THAN JUST ONE BITE**

**\$25/pp**

*Savory bites perfect for a wonderful group welcome or a happy hour in the courtyard.*

1 piece per person of each item

House-Made Tater Tots | sorghum ketchup  
Sorghum Glazed Pork Belly Biscuit | pickled fresno aioli  
Fried Green Tomatoes | buttermilk ranch  
Pimento Cheese Crostini | bourbon smoked paprika & chives  
Mini Lump Crab Cake | tartar sauce

## **A TASTE OF JACKSON 20**

**\$35 - \$55/pp**  
**25 guest limit**

*3 Course Custom Plated Menu curated from Chef's Seasonal Options, inspired by the best of local farms and water.*

*Talk to our team to start planning your perfect menu!*

*To include:*

Freshly Baked Buttermilk Biscuits

Choice of Seasonal Soup or Salad  
2 Entrée Choices  
2 Dessert Choices

## **FAMILY STYLE**

\$42/pp

### ***Starters***

#### **AMERICAN ARTISAN CUTTING BOARD**

Cured Meats, Farm Cheeses, House Made Pickles, Olives, Seasonal Jam,  
Crackers & Rustic Bread

#### **LITTLE GEM LETTUCE**

Oil Cured Olives, Radish, Carrots & Green Goddess

#### **DAILY FLATBREAD**

Inspired by our Farmer's

#### **ENHANCEMENTS**

Freshly Shucked Virginia Oysters | house hot sauce & lemon **+24/dozen**

2 oz Lump Crab Cakes | tartar sauce & lemon **+42/dozen**

### ***Bread Service***

#### **BUTTERMILK BISCUITS**

butter & apple butter

#### **CAST IRON CORNBREAD**

jalapeno honey butter

### ***Entrees***

*Choose 2*

#### **HAND CUT TAGLIATELLE**

seasonal vegetables | slow cooked egg | crispy breadcrumbs

#### **SHRIMP & GRITS**

sautéed shrimp, spicy shellfish broth, stone ground grits

#### **SEASONAL MARKET FISH**

simply grilled | pickled fresno salsa verde

#### **SMOKED BONE IN PORK LOIN**

Apple Butter Demi Glace & House Made Chicharrones

#### **PASTURE RAISED ORGANIC CHICKEN**

herb roasted | confit garlic gravy

Menu pricing subject to 24% service charge, 11% state and city tax

**ROASTED SEVEN HILLS BEEF STRIPLOIN +\$8/PP**  
roasted bone marrow | boxwood red bordelaise

**SORGHUM GLAZED SMOKED WHOLE DUCK +6/pp++**  
Shallot Puree, Glazed Seasonal Fruit & Farro

## ***SIDES***

*Choose 2*

**CAST IRON CORNBREAD**  
Jalapeno Honey Butter

### **ROASTED SEASONAL MARKET VEGETABLES**

**COLLARD GREENS**  
J20 Bacon

**SEA ISLAND RED PEAS**  
Cornbread Crumble

**ANSON MILLS STONE GROUND GRITS**  
Cheddar & Chives

**YUKON GOLD POTATO PUREE**  
Cultured Butter

**HOUSE MADE TATER TOTS**  
Molasses Ketchup

## ***Desserts***

*Choose 2*

**CORNMEAL BUTTERMILK "TRES LECHES" CAKE**  
blueberry compote | toasted almonds

**GOLDEN APPLE CROSTATA**  
crème fraiche ice cream | bourbon caramel sauce

**WARM CHOCOLATE BROWNIE**  
peanut butter ice cream | honeycomb candy