

12 PERSON MINIMUM FOR ALL ORDERS

signature salads a la carte

SKIN ON POTATO VGT GF

\$3.75 P

red potatoes, charred scallions, cheddar cheese, poblano peppers

BLISTERED CORN & TOMATO VGN GF \$3.75 PP

roasted corn, red onion, grape tomatoes, fresh herb & citrus vinaigrette

CAPRESE VGT GF \$6.50 PP

balsamic cherry tomatoes, mozzarella, basil, vinaigrette



signature entrees includes choice of (2) sides

1/3 LB. ANGUS BEEF HAMBURGER

\$15.25 PP

CAROLINA SMOKED PULLED PORK smokey pulled pork with a carolina mustard bbq sauce (pulled jack fruit available for a vegan option)

\$17.50 PP

angus beef burgers with a condiment platter of american cheese, lettuce, tomato, onion, pickle, ketchup, mustard, butter bun

ALL BEEF HOT DOG

style toppings

\$13.25 PP

all beef hot dogs with a condiment platter of chicago

SAUSAGE & PEPPERS \$17.50 PP mild grilled italian sausage, sauteed red & green peppers, onions, italian bread

DRY RUBBED CHICKEN QUARTERS

\$17.50 PP

PORTOBELLO "RIBS" VGN GF \$17.50 PP

choice of bbg sauce: sweet bbg or carolina mustard

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signature sides a la carte

CREAMY COLESLAW VGT GF

SWEET CORN ON THE COB VGT GF

\$2.75 PP

CANDIED BACON BAKED BEANS GF \$2.75 PP

classic coleslaw with a creamy dressing

BAKED MAC & CHEESE VGT

\$2.75 PP

with sea salt & butter

\$2.75 PP

JALAPENO CORN BREAD VGT

\$2.50 PP

sweet desserts alacarte

MINI COOKIES VGT

\$18.00 DZ

SEEDLESS WATERMELON WEDGES VGN GF \$2.00 PP

summer drinks alacarte

STRAWBERRY AGAVE LEMONADE VGN GF \$3.25 PP

fresh strawberry & agave infused lemonade

CLASSIC LEMONADE VGN GF \$3.25 PP

SODAS

\$2.00 PP

WATER \$2.00 PP