



America 250 Anniversary Weekend

Friday, July 3 | Buffet Menu | \$55 Adults | \$25 Children Ages 4-12

Parker House Rolls, Herb Soft Rolls

GARDEN GREENS

Cherry Tomato, Cucumber, Carrot NF/GF/DF

WATERMELON SALAD

Feta, Mint, Fresno Vinaigrette NF

RED SKIN POTATO SALAD

Arugula Vinaigrette, Fresh Cheese, Radish, Crispy Onion NF/GF

SMOKED BEEF BRISKET

BBQ Baked Beans NF/GF/DF

THYME, GARLIC & BEER STEAMED ST LOUIS RIBS

Nashville Tater Tots GF/NF/DF

SPLIT ROASTED CHICKEN

Yardbird & Wings NF/DF

SHRIMP AND BOURSIN MARSH HEN MILL GRITS NF/GF

CARVING STATION

BBQ Pork Loin | BBQ station GF/NF

H&H Brussels Sprout

Kimchi Sauce, Benne Seeds NF

Roasted Corn | Elote Butter, Tajin GF/NF

Pimento Mac n Cheese

Sausage & Peppers GF/NF

SLIDER BAR
& all its fixins



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Saturday, July 4 | Buffet Menu | \$55 Adults | \$25 Children Ages 4-12

CAESAR SALAD

Parmesan Cheese, Croutons NF

HEIRLOOM TOMATO SALAD

Burrata, Champagne Vinaigrette, Arugula, Roasted Beets GF/NF

WEDGE SALAD

Blue Cheese, Bacon Lardons, Cherry Heirloom Tomatoes GF/NF

BRAISED CHICKEN

Pappardelle, Spinach, Artichoke, Boursin Cream Sauce NF

BBQ PORK LOIN

Carolina Gold BBQ, Candied Collard Greens GF/NF

SEARED RED SNAPPER

Carolina Gold Rice, Green Tomato Chow Chow, Old Bay Aioli GF/DF/NF

BLACKENED SHRIMP

Elote, Tahin & Lime Crema, Corn Pudding, Cotija GF/NF

CARVING STATION

MUSTARD & HERB RUBBED PRIME RIB

Horseradish Crema, Black Garlic Jus GF/NF

HOT HONEY GLAZED HEIRLOOM CARROTS

Vanilla-Pistachio Glazed, Beet Skordalia GF

BBQ CAULIFLOWER

Chili Pepitas, Drunken Raisins, Hominy NF

GARLIC & THYME WHIPPED MASHED POTATOES GF/NF

WHITE CHEDDAR MAC & CHEESE NF

PIZZA BAR