



- Saturday, May 23rd -

Memorial Day Dinner Buffet

Adults \$60 Children \$35

BREAD

Parker House Rolls, Herb Soft Rolls

COOL

Caesar Salad
Aged Parmesan, Focaccia Croutons

Heirloom Tomato Salad
Roasted Beets / Citrus / Apple Cider
Vinaigrette / Goat Cheese / Arugula

ENTREES

Boneless Beef Short Ribs
Cauliflower Grits / Corn Chow-Chow /
Fried Onions / Huckleberry Jus

Grilled Chicken Breast
Blackened Fajita Style
Vegetables / Lime Tajin Crema / Fresh Herbs

Peach Mustard-Rubbed Pork Loin
Carolina Gold Rice / Drunken Raisins / Chili Pepitas

Pan-Seared American Red Snapper
Hominy Risotto / Citrus Aioli / Roasted Mushroom

PIZZA

Margherita & Pepperoni

CHEF'S SELECTION

Fried Chicken Slider
Alabama White BBQ / B&B Pickle
Frisee / Brioche

SIDES

Vegan Sloppy Joe Hash

H&H Brussels Sprout
Kimchi Sauce / Benne Seeds / Parmesan

Whipped Potato
Roasted Garlic and Boursin

DESSERTS

Southern - Inspired
Pastries and Confections





- Sunday, May 24th -

Memorial Day Dinner Buffet

Adults \$60 Children \$35

BREAD

Parker House Rolls, Herb Soft Rolls

COOL

Wedge Salad

Buttermilk Bleu Cheese / Bacon Lardons
/ Cherry Heirloom Tomato

Watermelon - Feta Salad
Fresh Basil / Fresno Vinaigrette

ENTREES

Herb-Roasted Yardbird
Red Bliss Potatoes / Shmaltz Dressing

Bourbon-Yaki Glazed Pork Belly
BBQ Baked Beans / Fried Apples / Pickled Peppers

Blackened Wild Atlantic Salmon
Basil Pesto / Fregola Sarda /
Summer Squash / Broccolini

PIZZA

Margherita & Pepperoni

CARVING STATION

Pastrami-Rubbed Prime Rib
Horeseradish Crema /Onion Jus

SIDES

BBQ Cauliflower
Green Goddess / Pepitas / House Pickles

Local Heirloom Carrots
Beet Skordalia / Vanilla and Pistachio Glaze
Pimento Mac and Cheese

DESSERTS

Southern - Inspired
Pastries and Confections

