



Southern Menu

Price based per person
Minimum order 50 servings

STARTERS

Fried green tomato salad
herb whipped goat cheese & roasted red pepper coulis
\$7

Cornbread Skillet, lavender honey
\$3

Hushpuppies, Hendersonville apple butter
\$3

VEGETABLES

Tryon cabbage coleslaw
\$4.50

String beans, tomato-bell pepper relish
\$4.50

Collard greens, Tennessee ham hock
\$4.50

Corn & Lima bean succotash
\$4.50

STARCHES

Baked beans, pearl onions & Benton's bacon

\$5

Smoked Gouda & scallion mac n' cheese

\$5

Jalapeño aged cheddar grits

\$5

Creamy corn spoon bread (corn pudding)

\$5

PROTEINS

Pulled Pork

Hickory smoked barbeque & vinegar barbeque sauces

\$12

Pulled Chicken

Hickory smoked barbeque & vinegar barbeque sauces

\$12

Slow Smoked Baby Back Ribs

Carolina dry rub

\$14

Chopped Beef Brisket

Carolina smoke

\$12

Braised Short Rib

Cheerwine braised

\$16

DESSERTS

Banana pudding trifle (parfait)

\$5

Bourbon praline cake, vanilla essence

\$6.50

Hendersonville apple cobbler, cinnamon ice cream

\$5.50

Maple pecan bread pudding, Moonshine whipped cream

\$5

Dark Chocolate Bread Pudding

chocolate ganache, house made caramel sauce, vanilla scented whipped cream & fresh seasonal berries

\$6.50

Splitting courses is permitted, but will incur a charge of \$20.00 per chef, per hour (minimum of 2 hours per chef) for service unless 100% of all options are ordered for your guests.

A charge of \$3.00 per person will apply for family style.