



2020/2021 Fall Picnic Menu

Main Dish

Manicotti Sweet potato, broccoli, and goat cheese manicotti with a leek soubise & topped with braised red cabbage \$7.00

Smoked carrots with creamed fennel and corn, topped with summer herb salad, and hot mustard dressing \$6.00

Crispy chicken drummies, thighs, and wings with a leek chimichurri, apple marmalade and parsley \$6.00

Grilled chicken breast romesco, serrano oil, crushed pickled almond gremolata \$7.00

Smoked meatloaf Local pork and beef meatloaf smoked, strawberry rhubarb ketchup topped with leek aioli and onion \$7.00

Paella - house smoked chorizo, skate fish, and clams \$15.00

House made Fettuccini local mushrooms, leek pesto, soubise, sauerbraten, broccoli, local hard cheese. \$9.00

Smoked Pork Rib Carolina gold, parsnip apple mash, and hyssop \$8.00

Sirloin steak parsnip and mushroom liaison roasted mushrooms \$9.00

Create a station 12.50

(An experience for the guest to make their own creation!)

Slider Bar

Meats/protein all included

- local beef burgers
- house made chicken sausage patties
- pulled pork
- beet burgers (V)

Rolls - house made brioche roll

Topping bar includes: lettuce, onion, assorted cheese, bacon, bacon jam, hot house tomato, house mayo, seasonal ketchup, stone ground mustard, assorted pickles, house piccalilli.

Side options-\$4.50

Garden salad Horsford farm greens, seasonal vegetables, and fall herb vinaigrette

Beet Salad local tri colored beets, sprouts, burrata, and pistachio, sherry vinegar and serrano oil

Fall raw salad- Shaved broccoli, cauliflower, and brussel sprouts mixed with golden raisins, sunflower seeds, and curried honey mustard vinaigrette

Cassolette Wild hive farm beans slow braised with veggies and salt pork topped with aioli and gremolata

Butter Cauliflower roasted and served with yoghurt, tomato and Indian spice, topped with roasted grape and hyssop

Candied brussel sprouts- local brussel sprouts roasted and tossed with butter candied mustard, topped with popped amaranth and goat cheese

Sweet potato mac- House made roasted garlic rigatoni, Ithaca raw milk cheddar and Jordan jack cheese, baked with pockets of roasted local sweet potatoes and rosemary

Roasted Squash north Georgia candy roaster squash, roasted with local chilis, topped with pistachio puree, crushed pistachio and cardamom funnel cakes

Potato bravas with leek aioli, chili sauce and chive

Butter poached radish topped with Maple, dill, and spiced pumpkin seed

Cornbread with whipped honey butter **\$2.00**

Smoked salt potatoes smoked new potatoes topped with pistachio butter