

*Fall Prepared Meals*

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STARTERS & SNACKS

DEVILED EGGS

crispy country ham, pickled mustard seeds

SWEET GRASS DAIRY CHEESE & OLLI CURED MEATS

thomasville tomme, asher blue, aged cheddar, toscana, calabrese, napoli, whole grain mustard

OVER THE GRASS FARM'S MEDITERRANEAN CRUDITÉ

squash, carrot, tiny turnips, cucumber, broccoli, peppers, olive oil, tzatziki, baba ghanoush, hummus, olives, dolmades, grilled pita

MINI HAM BISCUITS

bourbon butter, country ham, cheddar, fig preserve

CHIP & DIP PLATTER

homemade tortilla chips with salsa fresca & guacamole

SHRIMP COCKTAIL

Destin, FL shrimp, house cocktail

BREAD BOWL

pimento cheese, buffalo chicken dip, smoked salmon or white fish dip, or house hummus with lavash crackers

FRESH CAUGHT FISH CEVICHE

citrus, shaved vegetables, first pressed olive oil, crispy plantains

CHICKEN SATAY

lemongrass, ginger, soy

BEEF SATAY

crispy garlic & chili sauce, sesame, scallion



SHRIMP SKEWER  
grilled, green chermoula

MD CRAB DIP  
hand-picked MD crab, baguette

### SALADS & BOWLS

SUPER DUPER  
mixed greens, quinoa, legumes, candied seeds, red wine vinaigrette  
add seared salmon, fried chicken, or grilled chicken +\$44

SEASONAL MIXED GREENS SALAD  
roasted beets, ribboned carrots, spring gap mountain cheddar, candied seeds, red wine vinaigrette

CLASSIC CAESAR SALAD  
romaine, lemon, cracked pepper, parmigiano-reggiano  
add seared salmon, fried chicken, or grilled chicken +\$44

MEDITERRANEAN SALAD  
mixed greens, kalamata olives, red onion, feta, red wine vinaigrette

POKE BOWL  
cucumber, pickled vegetables, glazed shiitake mushrooms, avocado, poke sauce

MEDITERRANEAN VEGETABLE BOWL  
hummus, ancient grains, grilled & pickled veg, local greens, lemon vinaigrette

### SANDWICHES

ASSORTED SANDWICH PLATTER  
*choice of three of the following, chef's selection of quantity per choice, serves 4:*

CHICKEN CAESAR WRAP  
romaine, parmigiano-reggiano, lemon

BUFFALO CHICKEN WRAP  
blue cheese, romaine

VEGAN WRAP  
grilled vegetables, legumes, romaine, red pepper hummus, vinaigrette



TURKEY PESTO ON BRIOCHE

turkey, white cheddar, confit tomatoes, lettuce, pesto

PRIME RIB SANDWICH

cheddar, horseradish aioli, confit tomato, romaine

CLUB ON MULTIGRAIN

ham, turkey, cheddar, bacon, lettuce, onion

ITALIAN SUB

napoli, tascano, calabrese, oregano, onion, tomato, lettuce, red wine vinaigrette

CHICKEN SALAD CROISSANT

confit tomato, romaine

TEA SANDWICH BOX

assortment of chicken salad, tuna salad, turkey, and ham, on fresh baked pullman loaf  
*chef's selection of quantity per choice, serves 4*

MAINS

SEARED SALMON

6O south salmon

FRIED CHICKEN

traditional

ROASTED CHICKEN

lacquered

CHICKEN TENDER PLATTER

house made honey mustard

STEAK FRITES

14oz prime NY strip, house cut fries, red wine jus

MEATLOAF

hunt country cattle ground beef, mushroom gravy

DUCK CONFIT

leg/thigh combo, cassoulet, lamb merguez, pearl onion



CHICKEN PARMESAN

san marzano tomato

SHORT RIB STROGANOFF

braised, sour cream, extra wide egg noodle, herbed bread crumb

VEGETABLE LASAGNA

eggplant, squash, shallot, san marsano tomato, ricotta, mozzarella, parmesan

SEASONAL VEGETABLE PEARL PASTA RISOTTO

seasonal mixed vegetables, parmesan

MD CRAB CAKE

jumbo lump crab, fine herbs, remoulade

BABY BACK RIBS

cherrywood smoked, carolina bbq

BRAISED SHORT RIBS

48 hr braised short ribs, red wine sauce

SIDES

*all sides serve 4*

ORGANIC GREEN BEANS

garlic, onion, butter

FANCY HEIRLOOM CORN ON THE COB

jalapeño butter, cilantro, chili dust, cojita cheese

BWK SLAW

charred cabbage, cilantro, parsley, evoo

PASTA SALAD

cheese tortellini, cherry tomatoes, cucumber, red onion, vinaigrette

POTATO SALAD

traditional



MEDITERRANEAN PEARL COUSCOUS  
Israeli couscous, tomato, cucumber, red onion,  
kalamata olives, feta, red wine vinaigrette

MASHED POTATOES  
butter

VEGETABLE SUCCOTASH  
seasonal roasted mixed vegetables

TWICE BAKED SWEET POTATO  
brown sugar, maple

