



AMERICAN CAFÉ

Display of Fresh,  
Seasonal Fruits

Tray of Vegetable Crudités  
House Hummus Dip

Platter of American  
Raw Milk Cheeses  
Lavash Flatbread Crackers,  
Tennessee Sourwood Honey &  
Smoked Marcona Almonds

Plate of Artisan Charcuterie  
House Cured Pickles

Appetizer Selections  
Choose Three

Calabash Calamari  
Salt and Pepper Quail  
Low Country Crabcakes  
Smoked Brisket Sliders  
Fried Green Tomatoes w/ Shrimp  
Remoulade

### Shared Pairings

Additional Family Style Offerings

Garlic Mushrooms  
Delfina Fingerling Potatoes  
Sweet Potato Waffle Fries  
Heirloom Cauliflower Gratin  
Buttermilk Onion Rings  
Vidalia Mashed Potatoes

## MENU B

### APPETIZER

**Low Country Crab Cakes**  
Dressed Greens & Creole Mustard

### SALAD

**Traditional Caesar**  
Crispy Romaine & Shaved Parmesan

### MAIN COURSE SELECTION

**Grass Fed Beef Tenderloin**  
Grain Mustard – Shallot Sauce

**Seared Georges Bank Scallops**  
New Bedford Chorizo - Cannellini Beans Ragout, Saffron-Clam Broth

**Red Brick Pressed “Freebird” Chicken**  
All Natural Chicken, Spice Rubbed and Roasted, Brown Chicken Jus

**North Carolina Sunburst Trout Filet**  
Fennel Seasoned and Wood Grilled, Sundried Tomato – Shallot Nage

### Sides

Served Family-Style  
**Scalloped Bleu Cheese Potatoes**

**Brussels Sprouts Ragout**

### DESSERT

**Olive and Sinclair Cocoa Nib & Espresso Pudding**