

Holiday Menu

PROTEINS

WHOLE ROASTED TENDERLOIN OF BEEF, HORSERADISH CREAM, AND AU JUS
\$250 FOR 3 POUNDS

PRIME RIB WITH HORSERADISH CREAM AND AU JUS
HALF OR WHOLE \$200/\$400

SALAD

CAESAR SALAD WITH GARLIC CROUTONS, PARMIGIANO REGGIANO,
CREAMY CAESAR VINAIGRETTE \$30 (SERVES 4-6 PEOPLE)

VELOUTE OF WINTER SQUASH WITH PEPITAS & BACON \$20 (PER QUART)

SIDES \$30 PER PAN (FEEDS 6-8)

BUTTERMILK WHIPPED POTATOES

SWEET POTATOES PUREE WITH MARSHMALLOW BRULEE

GREEN BEAN CASSEROLE WITH CREMINI MUSHROOMS AND CRISPY
VIDALIA ONIONS

SQUASH CASSEROLE WITH PARMESAN & VIDALIA ONIONS

COLLARD GREENS WITH SMOKED HAM HOCK

CAST IRON SKILLET CORNBREAD WITH CHEDDAR AND BACON
(\$15 EACH)

DESSERT \$30 EACH

APPLE PIE

PUMPKIN PIE

TIRAMISU

NUTELLA CHEESE CAKE

BOURBON & GA PECAN PIE