



PLATED WEEKEND LUNCH | 3 COURSE MENU | \$39.95, PER PERSON

FIRST COURSE

Family Style

SOFT PRETZELS (V)

House-Made Beer Cheese, Balsamic Mustard

Choice of:

PIMENTO CHEESE (V) or EDAMAME HUMMUS (V)

With Toasted Crostini, Carrots, and Celery

SECOND COURSE

Select 5

MACARONI AND CHEESE

Three-Cheese Sauce, Buttered Bread Crumbs

WEDGE SALAD WITH CHICKEN

Grilled Chicken, Iceberg Lettuce, Marinated Tomatoes,
Smoked Bacon, Blue Cheese Dressing, Scallions

SOUTHERN BUTTERMILK CHICKEN TENDERS

BBQ Sauce, Honey Mustard, Fries

MEDITERRANEAN CHICKEN SALAD

Lemon Garlic Marinated Chicken Breast, Fontina, Tomato,
Arugula, Caramelized Onions, Garlic Aioli, Ciabatta Bread

AMERICANA BURGER

American Cheese, Lettuce, Tomato, Onion, Dill Pickles,
Not-So-Secret Sauce, Fries

FRIED CHICKEN SANDWICH

Buttermilk Pickle-Brined Chicken Tenders,
Chipotle Cole Slaw, Dill Pickles, Fries

WISE GUY'S BURGER

2 4oz Beef Patties, Caramelized Onions, Bacon Jam, Bacon
Strips, Cheddar Cheese, Tobacco Onions, Fries

THIRD COURSE

Select 2 to share:

OREO CHEESECAKE | RED VELVET CAKE | PEANUT BUTTER MOUSSE CAKE | KEY LIME PIE

For the sandwiches, a gluten-free bun is available for an additional \$2.00++ and an Impossible Burger patty can be substituted for an additional \$5.00++.

All food and beverage charges are subject to state sales tax, 20% service charge, and a 6% administrative fee.

Pricing is based on a minimum of 15 guests and is valid on Saturday and Sunday for events starting prior to 3:00pm and lasting approximately 2 hours.

Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.