
GROUP DINING \$60

STARTERS TO SHARE, PICK 2

Not-So-Standard Potato Chips parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup

Asian Pig Wings saké soy glaze, cilantro, sambal


Pimento Cheese  *option* Tillamook cheddar, pickled red onion relish, toasted lavash


Loaded Baked Potato Gnocchi house-smoked bacon, cheddar curds, sour cream, chive

French Onion Dumplings Frenched onions, gruyère, onion broth, fine herbs

SECOND

Soups of the Moment daily selections

Jackson Salad  romaine, hearts of palm, artichoke hearts,
house-smoked bacon, blue cheese, cider mustard vinaigrette

The Goat Salad  *option* herbed goat cheese, baby kale blend, smoked garlic edamame,
candied orange, banana bread croutons, sweet maple red onion vinaigrette

MAIN

Filet*  *option* 9 oz, horseradish mashed potatoes, asparagus, choron butter, fried onions

Shrimp & Grits*  blackened, jalapeño avocado gravy

Pork Porterhouse*  14 oz dry age, swiss chard, apple chutney, pork broth

Double Pork Chop* breaded, creamed brussels sprouts, house-smoked bacon, pork jus

Cacio e Pepe linguine, shishito peppers, shiitake mushrooms, pink & black pepper

DESSERT

Gram & Dun Bar chocolate mousse, ganache, peanut nougat, salted caramel, pretzel, peanut butter cup ice cream

S'more smoked marshmallow ice cream, buckwheat graham cracker, caramel whipped cream 



 gluten free  *option - must request gluten free*

**These items may be served raw or under cooked.

*Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food-borne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.

GROUP DINING SALES 816-984-8044
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