

4th of July Barbecue Buffet Menu

Grilled potato salad, smoked bacon, mustard, parsley emulsion

Mixed greens basket, radishes, garden herb vinaigrette

Tomato panzanella salad, sweetgrass chevre, balsamic

Black eye peas, smoked shrimp, grilled scallions, farm eggs

Watermelon cucumber gazpacho, sea salt crouton



Grilled springer mountain chicken, field peas, ham hock glaze

Smoked beef brisket, glazed pearl onions, thyme BBQ

All day braised pork butt, spicy apple-celery chutney

Georgia trout, smoked tomato sauce, grilled corn

Fava beans, vidalia onions, fennel, mint



Served with corn bread and house baked chive biscuits



Apple tart, cinnamon crème anglaise

Banana cheesecake, banana foster sauce

Summer berries, vanilla whipped crème fraiche

Peach- basil ambrosia shortcake

Chocolate bing cherry cake



Specialty beer tasting (flight of 4 beers) will also be available for additional charge.

Dinner will be served from 5:30 until 9:00 PM. Price is \$75 per person inclusive of tax, gratuity and valet parking.