



**Family Style Saturday Supper**

5:00 p.m. – 10:00 p.m.

Adults (10+) \$24.95, Children (4-9) \$13.95 (Children under 3 are Complimentary)

Non-alcoholic beverages included, Tax or appropriate gratuities not included

Gluten-Free and Sugar-Free Dessert Options are Available

**For the Table**

Stone Soup

Fresh Baked Breads and Assorted Butters

Garden Fresh Tossed Salad with House Lemon Herb Vinaigrette

**Chef's Garden Station**

Garlic Rosemary Roasted Red Potatoes

Baked Mac and Cheese

Candied Sweet Potatoes with Streusel Topping

Apple Cider Braised Cabbage

Buttery Summer Succotash

**Chef's Carving Station**

House Rubbed Slow Roasted Prime Rib of Beef (*Roasted Garlic Au Jus, Horseradish Cream*)

Black Pepper Roasted Pork Loin with Whole Grain Mustard Cream

Gulf Shrimp and Grits

Southern Fried Chicken

**Children's Chef Station**

Crispy Chicken Tender and Tater Tots

Cheese & Pepperoni Pizza

Baked Pasta Marinara

**Choice of One Dessert per Guest** - Add Al A Mode \$2

Black Forest Bread Pudding/ Tennessee Whiskey Hard Sauce

Mason Jar Banana Pudding/ Fresh Banana & Mint

Chef's Ever-Changing Summer Fruit Crisp

Washington Apple Galette/ Chantilly Crème

Pecan Pie/ Sea Salt Caramel Sauce

Red Velvet Cake/ Chantilly Crème

(GF) Flourless Chocolate Torte/ Chocolate Ganache

(GF) Seasonal Fruit & Berries with Chantilly Crème & Mint

**Decorate Your Own Donuts** - \$4.95 / Add Al A Mode \$2

A Tower of Donuts for the Table

Chocolate Ganache / Vanilla Glaze / Sprinkles / Mini M&M's