



## Corporate Style Luncheon Menu

### **Salad – Choose 1**

House Salad – *spring mix, pickled red onion, grape tomatoes, crispy quinoa, seasonal dressing*

Farm Chop Salad – *chopped greens, farm egg, grape tomatoes, pickled red onion, west bank ham, smoked chicken, blue cheese, seasonal dressing – additional charge*

### **Sides – Choose 2**

Chipotle Sweet Potato Mash

Stone Ground Heirloom Grits

Warm Creole Mustard Potato Salad

Steen's Syrup Braised Greens

Oven Roasted Seasonal Vegetables

Sautéed Brussels Sprouts – *lemon roasted garlic aioli, shallot butter*

Sweet Potato Biscuits

Roasted Winter Squash – *Steen's pecan ginger caramel*

### **Entrée – Choose 1**

Pulled Pork – *8-hour hickory smoked pork shoulder*

Smoke-Fried Chicken – *local ghost pepper honey drizzle*

Smoked Brisket – *10-hour hickory smoked 100% creekstone angus*

Diavolo Shrimp – *spicy marinara*

Brick Oven Roasted Chicken – *lemon butter pan sauce*

### **Vegetarian Entrée – Optional**

Roasted Cauliflower Steak

\$22 per person plus tax and tip. Meals feed 10-12 people.

All items come in disposable foil pans with disposable serving utensils. Additional charge of \$2.00 per person for plates, cups, utensils, etc.