



Simple Southern Summer Supper

***Passed to Guests before Supper***

BBQ Carolina Shrimp served on Polenta Cakes with Chipotle Cream

***Appalachian Niçoise Supper Buffet***

Local Vegetables presented over Local Lettuces: Wax Beans, Sugar Snap Peas, Heirloom Tomatoes, Roasted Red and Yellow Beets

Pickled Baby Carrots with Tops, Pickled Okra, Pickled Red Onions

Served with:

Counter Culture Coffee Rubbed Pork Tenderloin

Roasted Fingerling Potatoes and Button Mushrooms

Baby Biscuits with Whipped Butter and Local Honey

***Sweet Finish***

Bite Sized Fresh Baked Sweets garnished with Summer Fruits

***At the Bar***

Sweetened and Unsweetened Iced Tea with Mint and Lemon

Beer and Wine ~ provided by host

Water with Citrus Rounds