



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