

PLATTERS (FEEDS 20)

Veggie Platter \$80

Deviled egg toasts, vegetable crudite with buttermilk herb dressing, and kale Caesar wraps

Dip Trio Platter \$100

Caramelized onion dip, hot collard & artichoke dip, and pickled green tomato tuna salad with crostini, potato chips, and cucumbers

Fried Bites Platter \$130

Fried cumin-dusted black eyed peas, fries, and fried chicken tenders served with sorghum-dijon, dijonnaise and buttermilk herb dressing

Handheld Platter \$175

Pick two:

- + Fried Bologna Sandwich
- + Veggie Sliders
- + Chicken Pot Hand Pie
- + BFD: Fried Chicken & Waffle Sandwich

FAMILY-STYLE SALADS (FEEDS 4)

- + Mixed greens with tomato, cucumber, red onion, red wine vinaigrette \$35
- + Southern Kale Caesar with cheesy cornbread crumbs \$45
- + Green Reaper salad with avocado, jammy egg, pickled field peas, green tomato, bacon, cheddar, pepitas, and Carolina Reaper ranch \$45

A LA CARTE OPTIONS PRICED PER PERSON

SMALL BITES

- + Bryan's Southern antipasto w/ pickled peppers, bologna, Vidalia onions, and buttermilk cheddar cubes
- + Cumin-fried black eyed peas
- + Caramelized onion dip with potato chips
- + Hot collard green & artichoke dip with crostini
- + Fried shrimp with smoked tomato remoulade
- + Fries with dijonnaise
- + Reaper fries with buttermilk herb

LARGE BITES

- + Fried chicken tenders with sorghum dijon
- + Fried bologna sliders
- + Chuck's veggie burger sliders
- + Deviled egg salad toast w/ tobacco onions, pickles, and jammy egg
- + The BFD: maple-glazed fried chicken and waffle sliders



A well-loved & lived-in bar in the basement of Beasley's.