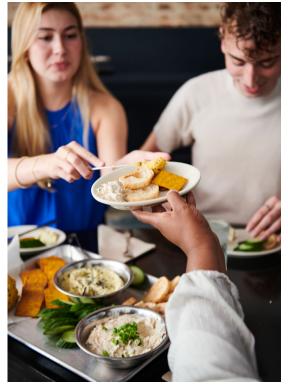


Private Dining Room















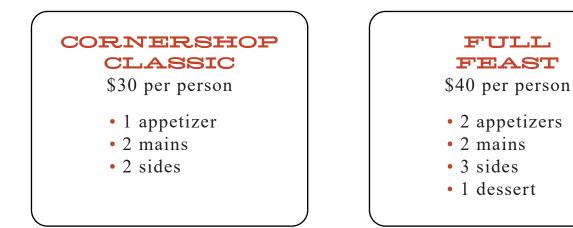
Large Group Dining Packages





FAMILY-STYLE MENU PACKAGE FOR BRUNCH, LUNCH, AND DINNER

(priced per person for groups of 15+)



Additional appetizers (\$5pp), mains (\$8pp), sides (\$4pp), and dessert (\$7pp) may be added on for an additional fee.

APPETIZERS

+ Poblano Pimento Cheese with Sweet Potato Crackers	+ Fried Shrimp with Roasted Tomato Remoulade
+ Cheesy Fried Grit Bites with Malt Aioli and Chow Chow	+ Pecan-Smoked Chicken Wings with Alabama White Sauce
+ Mixed Green Salad with Cucumbers, Tomatoes, and Red Wine Vinaigrette	+ Classic Buffalo Chicken Wings with Buttermilk Herb
+ Field Pea Hummus with Cucumber Slices	+ Hot Collard Dip with Tortilla Chips
MAINS	
+ Fried Chicken with Honey (for white meat only, add \$2pp)	+ Pecan-Smoked Pork Shoulder
+ Fried Catfish	+ Pork Shoulder Meatloaf with Charred Onion Gravy
+ Creamy Chicken Pot Pie Casserole with Biscuit Crumbs	+ Smoked Black Tea Brined Chicken with Alabama White Sauce
SIDES	
+ Pimento Mac and Cheese Custard	+ Buttermilk Waffles with Honey Butter & Syrup
 + Pimento Mac and Cheese Custard + Green Cabbage Slaw with Cider Aioli and Roasted Tomatoes + Mashed Potatoes 	with Honey Butter & Syrup
 + Pimento Mac and Cheese Custard + Green Cabbage Slaw with Cider Aioli and Roasted Tomatoes + Mashed Potatoes with Charred Onion Gravy 	with Honey Butter & Syrup + Creamed Collards
 + Pimento Mac and Cheese Custard + Green Cabbage Slaw with Cider Aioli and Roasted Tomatoes + Mashed Potatoes 	with Honey Butter & Syrup + Creamed Collards + Fries (with choice of two sauces)
 + Pimento Mac and Cheese Custard + Green Cabbage Slaw with Cider Aioli and Roasted Tomatoes + Mashed Potatoes with Charred Onion Gravy + Roasted Beets with Orange 	with Honey Butter & Syrup + Creamed Collards + Fries (with choice of two sauces) + Marinated Field Peas
 + Pimento Mac and Cheese Custard + Green Cabbage Slaw with Cider Aioli and Roasted Tomatoes + Mashed Potatoes with Charred Onion Gravy + Roasted Beets with Orange and White Balsamic Vinaigrette 	with Honey Butter & Syrup + Creamed Collards + Fries (with choice of two sauces) + Marinated Field Peas
 + Pimento Mac and Cheese Custard + Green Cabbage Slaw with Cider Aioli and Roasted Tomatoes + Mashed Potatoes with Charred Onion Gravy + Roasted Beets with Orange and White Balsamic Vinaigrette + Buttermilk Biscuits w/ Butter & Honey 	with Honey Butter & Syrup + Creamed Collards + Fries (with choice of two sauces) + Marinated Field Peas

+ Cinnamon Biscuit Bread Pudding

BRUNCH MAINS

+ Buttermilk Biscuits and Sausage Gravy

- + Apple Streusel Bread Pudding with ice cream, streusel crumble and salted caramel drizzle
- + Quiche with Mushrooms, Jarlsberg and Bacon

BRUNCH SIDES

- + Churros with Chocolate Sauce
- + Seasonal Fruit
- + Bacon
- + Hash Browns
- + Grits
- + Yogurt and Granola

PLATTERS (FEEDS 20)

Dip Trio Platter \$100

Poblano pimento cheese, butterbean hummus, and caramelized onion dip with crostini, sweet potato crackers, and sliced cucumbers

Chicken Wing Platter \$125

Pecan-smoked wings, preserved lemon-pepper wings, classic buffalostyle wings with choice of 2 dipping sauces

Fried Bites Platter \$130

Fried cheesy grit bites, fried shrimp, and fried chicken bites served with malt aioli and buttermilk herb dressing

Sandwich Platter \$175

Pick two:

- + Veggie Sandwich
- + Carolina Reaper Hot Chicken
- + BBQ Chicken Melt
- + Classic Fried Chicken Sandwich

Biscuit Bar \$125

Buttermilk Biscuits with honey butter & seasonal jam Pick two: Pork sausage patties, scrambled eggs, bacon, country ham, Ashe county cheddar, poblano pimento cheese, pickled green tomato, queso

Event Booking Timeline

Final menu selections & final guest count are due 10 days in advance of the event. All large group dining packages include a 20% gratuity and a 5% service fee.



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.