



SEPTEMBER 18TH | LYNYRD SKYNYRD

FARMHOUSE GARDEN SALAD (V, GF)

Crisp mixed greens, tomatoes, cucumbers, shredded carrots, red onions, buttermilk ranch and balsamic vinaigrette.

HICKORY PIT BRISKET (DF, GF)

Smoked beef brisket, served with Southern BBQ sauce, bread & butter pickles and pickled okra.

BUTTERMILK-BRINED FRIED CHICKEN

Hand-breaded

WHIPPED BUTTERMILK POTATOES & COUNTRY GRAVY (V)

Creamy whipped potatoes served with rich Southern-style country gravy

BAKED THREE-CHEESE MACARONI (V)

CRISPY GREEN TOMATOES (V)

Cornmeal crusted and fried, served with remoulade sauce

BUTTERMILK BISCUITS & SKILLET CORNBREAD (V)

Served warm with whipped honey butter

SOUTHERN PECAN PIE SERVED WITH WHIPPED CREAM (V)

MISSISSIPPI MUD BROWNIE PARFAIT WITH CHOCOLATE MARSHMALLOW MOUSSE (V)

MINI RED VELVET CAKE (V)

\$45/Person*

* Includes 18% service charge & one drink (domestic beer or wine)