

FALL FARM FRESH MENU

Appetizers

Chorizo & Manchego Crostini

Creamy manchego cheese, Spanish chorizo thinly sliced topped w/ fresh micro herbs on a toasted crostini.

Southern Sweet Potato Tartlets

Southern sweet potato casserole, toasted marshmallow & Jack Daniels whiskey praline pecans. Baked on a mini pastry tartlet.

Southern Sausage Balls

Southern country sausage mixed with spiced cornbread. Air fried & served w/ mustard pimento cheese sauce.

Bourbon Bacon & Spinach Stuffed Mushrooms

Bourbon marinated mushrooms stuffed w/ applewood bacon, spinach & cheese.

Cranberry Brie Bites

Flaky croissant puffs filled w/ creamy brie cheese, fresh cranberry chutney & toasted Georgia pecans. Drizzled w/ local smoked honey.

Pumpkin Ricotta & Arugula Bruschetta

Roasted & whipped pumpkin puree, baby arugula, toasted pumpkin seeds & chili infused artisan honey. On a toasted baguette w/ ricotta cheese.



Entrees

Roasted Garlic Chicken with Asiago Sauce

Skillet cooked chicken breast, roasted garlic & fresh herbs. Finished with a creamy asiago sauce.

Bacon Harvest Chicken Skillet

1/4 roasted chicken skillet fried in bacon lard. Oven finished & served over a bed of apple wood bacon brussels sprouts, fresh fennel, toasted Georgia pecans & pickled red onions.

Garlic Herb Butter Roasted Beef Shoulder

Garlic & herb butter rubbed beef shoulder. Slow roasted to a perfect medium.

Rosemary & Thyme Pork Tenderloin with Cider Bourbon Glaze

Herb crusted pork tenderloin oven roasted w/ cider bourbon glaze.

Hickory Smoked Apple Chicken Sausage Pumpkin Pasta

Hickory smoked apple chicken sausage, fresh baby spinach & a creamy pumpkin sauce. Tossed in rotini pasta.

Chickpea & Kale Rigatoni with Smoky Bread Crumbs

Cast Iron cooked chorizo sausage, local baby kale, chickpeas & panko bread crumbs. Fresh herbs in a light tomato chicken stock. Accompanied by creamy manchego cheeses. Tossed in rigatoni pasta.



Side Dishes

Brown Butter Almond Green Beans

Fresh green beans, shallots & toasted almonds in a brown butter sauce.

Roasted Butternut Squash, Brussels Sprout &

Cranberry Pecan Salad

Roasted butternut squash, pan fried brussels sprouts, tart cranberries & candied pecans

Brown Butter Gnocchi with Wild Mushrooms

Brown butter skillet cooked gnocchi w/ wild mushrooms & crispy sage..

Sweet Potato Casserole

Whipped buttery sweet potatoes baked until fluffy & golden brown.

Herb Roasted Crushed Potatoes

Roasted artisan potatoes crushed & tossed w/ sage, thyme & rosemary.

Roasted Fall Root Vegetables

Oven roasted fall root vegetables tossed in hickory butter & thyme.

