

Passed Appetizers SELECT ONE FROM EACH CATEGORY

SEAFOOD

house-made hushpuppies, crab spread*

rock shrimp, crispy, mango & chili agre doux, butter lettuce, cucumber salad, lime kataifi*

MEAT

smoked confit chicken wings, alabama white bbq sauce, giardiniera*

mini tacos, choice of:

- old school, ground beef, corn, potatoes, spinach, cheddar & jack cheeses, pico de gallo*
- ortiz, marinated chicken, chimichurri, grilled corn, caramelized onions, sautéed peppers, queso fresco*
- cochinita pibil, yucatan-style roasted & marinated pork, pickled red onions, tostones*

bison & pork meatballs, mustard demi-glaze*

VEGETARIAN

caprese skewers, mozzarella, cherry tomato, basil, balsamic glaze

deviled eggs, sriracha or celery*

bruschetta, goat cheese, pickled onions, tapenade

Salad CHOICE OF TWO

caesar, jalapeño cornbread croutons, parmigiano reggiano

napa garden, romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette

wedge, tomatoes, walnuts, smoked bacon, blue cheese, herbs, olive oil

Entrees CHOICE OF TWO

filet mignon meatloaf, seared, english peas, heirloom carrots, tomato jam*

ruby red trout, louisiana spiced, collard slaw*

burnt end mac & cheese, house bbq, fontina, pecorino, chicharrón crumble

chicken & waffles, honey butter, texas pete, maple syrup*

artichoke carbonara, bucatini, english peas, hearts of palm, parmigiano reggiano, black pepper

smoked short rib, farmer vegetables, ravigote, parmesan chips*

Sides CHOICE OF ONE

crispy brussels sprouts, bacon, parmesan, malt vinegar

mac & cheese, 3 cheese blend, crushed potato chips

cauliflower fried rice

roasted heirloom carrots

asparagus, lemon zest, manchego, truffle

robuchon whipped potatoes

BUY UP OPTION seafood ice display, shrimp, crab & clams \$10 per person*

*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.

\$60 PER PERSON MENU PRICE DOES NOT INCLUDE TAX OR GRATUITY

Passed Appetizers SELECT ONE FROM EACH CATEGORY

SEAFOOD

salmon carpaccio, joey's greens, sherry glazed cippolini, fennel pollen lavosh*
tempura fried gulf shrimp, remoulade*
hamachi crudo on crispy rice paper*

MEAT

pork nuggets, confit pork, smoked mozzarella, jalapeño, bbq sauce*
bison & pork meatballs, mustard demi-glaze*
chicken pinchos, skewered, achiote lime glaze*

VEGETARIAN

bruschetta, mozzarella, tomatoes & arugula pesto or cured smoked salmon,
dill-caper cream cheese & red onion*
whipped honey goat cheese, naan bread & crostini
wild mushroom cigars, garlic, thyme, mascarpone, parmigiano reggiano

Salad CHOICE OF TWO

caesar, jalapeño cornbread croutons, parmigiano reggiano
mixed lettuces, dried pear, macadamia nut, pickled onion, manchego,
apple cider vinaigrette
spinach & watercress, sea island red peas, snap peas, aged white cheddar,
salsa verde vinaigrette

Entrees CHOICE OF THREE

hanger steak, onion jam, watercress sauce, herbed butter*
faroe island salmon, seared, sautéed cabbage, smoked bacon, coriander vinaigrette*
pork chop, breaded, house-smoked bacon, pork jus*
shrimp & grits, blackened, jalapeno, avocado gravy*
amish chicken, carrot puree, chicken demi*

Sides CHOICE OF TWO

sweet potato hash
creamed brussels sprouts
fingerling potatoes & mushrooms
gruyere spaetzle
spaghetti squash, sautéed kale
asparagus, lemon zest, manchego, truffle
roasted heirloom carrots

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THE GREGORY

THE CHARLOTTE

\$70 PER PERSON MENU PRICE DOES NOT INCLUDE TAX OR GRATUITY

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SEAFOOD

kanpachi crudo, ponzu-avocado vinaigrette, apple, cucumber, avocado, serrano pepper, black sesame seed, mint, cilantro, puffed rice*

carpet bagger oyster shooters, beef tartare, pickled mustard seeds, mignonette*

jumbo shrimp cocktail, lemon gel, cocktail sauce pipettes*

lobster gratin, creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrónes*

MEAT

asian pig wings, sake soy glaze, cilantro, sambal*

wagyu steak tartare, pine nut gremolata*

chicken lollipop, black garlic, rosemary*

VEGETARIAN

bruschetta, mozzarella, tomatoes & arugula pesto or cured smoked salmon, dill-caper cream cheese & red onion*

wild mushroom cigars, garlic, thyme, mascarpone, parmigiano reggiano

white truffle arancini, tomato soffrito

Salad CHOICE OF TWO

baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, manchego, honey mustard dressing

herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette

grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette

Entrees CHOICE OF THREE

7 oz. filet mignon, butter & sauce*

seasonal fish, chef's selection & preparation*

pork porterhouse, candied jalapeño, bourbon maple*

crab cappelletti, lump crab, herbed cheese cappelletti, fried oyster mushrooms*

lamb, mint demi, mint chimichurri*

Sides CHOICE OF TWO

sweet potato hash

creamed brussels sprouts

robuchon whipped potatoes

gruyere spaetzle

spaghetti squash, sautéed kale

asparagus, lemon zest, manchego, truffle

roasted heirloom carrots

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HORS D'OEUVRES

\$45 per person CHOICE OF EIGHT

VEGETARIAN

caprese skewers, mozzarella, cherry tomato, basil, balsamic glaze

honey goat cheese, fig & olive tapenade, naan & crostini

deviled eggs, sriracha, smoked salmon or celery

bruschetta, goat cheese, pickled onions, tapenade or mozzarella, tomatoes arugula pesto

hummus, candied pepitas, naan & crostini

not so standard potato chips, parmesan, sauce flight: gochu-jang mayo gold sauce, smoked romesco

wild mushroom cigars, garlic, thyme, mascarpone, parmigiano reggiano

french onion mac & cheese, caramelized onion, cavatappi, gruyère, provolone, parmesan

SEAFOOD

house-made hushpuppies, crab spread*

rock shrimp, crispy, mango & chili agre doux, butter lettuce, cucumber salad, lime kadaifi*

hamachi crudo on crispy rice paper*

shrimp louie lettuce cups, gulf shrimp, avocado, tomato, iceberg, louie dressing*

MEAT

pork nuggets, confit pork, smoked mozzarella, jalapeno, bbq sauce*

chicken pinchos, skewered, achiote lime glaze*

flautitas, crispy mexico city-style taquitos, shredded chicken, tomatillo salsa, queso fresco, avocado cream, red cabbage, elotes*

fired-up chicken wings, dry rubbed, grilled or crispy, cajun garlic butter*

bison & pork meatballs, mustard demi-glace*

smoked confit chicken wings, alabama white bbq sauce, giardiniera*

mini tacos, choice of:

- **old school**, ground beef, corn, potatoes, spinach, cheddar & jack cheeses, pico de gallo*
- **ortiz**, marinated chicken, chimichurri, grilled corn, caramelized onions, sautéed peppers, queso fresco*
- **cochinita pibil**, yucatan-style roasted & marinated pork, pickled red onions, tostones*

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