

Banquet A-la-carte Lunch Menu

Available for groups of guests 20 and under



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

Starters

(choice of)

Sweet Potato Soup ∞
apple, pecan, goat cheese mousse

Frisee Salad ∞
benton’s bacon, hazelnut, apples,
bacon-mustard vinaigrette

Entrees

(choice of)

Grilled Salmon ∞
bibb lettuce, sorrel, cucumber, shallot, pea
shoot, ginger yuzu vinaigrette

Croque-Madame
Appalachian cheese, ham, sunny-side-up egg,
béchamel, house salad

Shrimp & Grits
sauce Americaine, garlic chili,
sunny side up egg

Honeynut Squash ☼
farro, black garlic, spiced pumpkin seeds
**can be made gluten free upon request*

Desserts

(choice of)

Honey cake
candied fruit

Earl grey crème brûlée ∞
bergamot gelée

Ice cream ∞ **or sorbet** ☼
seasonal

\$70 per guest

☼ Vegan