

HOMESTEAD BARBECUE

SATURDAY, APRIL 20 IN GRAND BALLROOM
5:30 PM - 8 PM

COLD DISPLAY

SPRING LETTUCE SALAD

Sugar snap peas, shaved carrots and radishes, manchego cheese, herb dressing, mustard vinaigrette

MACARONI SALAD

LOW COUNTRY COLE SLAW

Red cabbage, carrots, bell peppers

GRILLED VEGETABLE DISPLAY

Extra virgin olive oil, sea salt

SIDES

SOUTHERN COLLARD GREENS

Applewood smoked bacon

SCALLOPED POTATO GRATIN

White cheddar cheese

PIMENTO MAC AND CHEESE

Herb crust

SOFT ROLLS

CAST IRON CORNBREAD

Homestead Creamery butter

ENTRÉES

CHEF CARVED TEXAS BEEF BRISKET

PULLED PORK SHOULDER

SOUTH CAROLINA SMOKED CHICKEN

ST. LOUIS SPARE RIBS

SAUCE BAR

Traditional barbecue sauce, mustard sauce, piedmont vinegar sauce

CORNMEAL FRIED ALLEGHENY TROUT

Green tomato remoulade, lemons, malt vinegar

KIDS' TABLE

CHICKEN FINGERS AND WAFFLE FRIES

TRADITIONAL MAC AND CHEESE

FRUIT SALAD

BUTTERED VEGETABLES

SWEET ENDINGS

APPLE PIE

CHOCOLATE DIPPED FRUITY PEBBLES TREATS

BERRY BERRY CHEESECAKE

S'MORES DOUGHNUT BREAD PUDDING WITH ROASTED MARSHMALLOWS

\$49* ADULTS

\$25* CHILDREN 6 - 12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

**Tax and service charge additional*

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