

BEER GARDEN BUFFET

79 *Per Person*

[Appetizers]

**CRAFTED CHARCUTERIE
SAUSAGE SAMPLER**

[Salad]

WEDGE SALAD

[Entrees]

**SMOKED BEEF LONG RIB
DOUBLE CUT SMOKED PORK CHOP
SEASONAL FISH**

[Sides]

**SOUR CREAM-CHIVE MASH
FRIED GREEN TOMATOES
RED HOT BRUSSEL SPROUTS
SKILLET CORNBREAD**

[Dessert]

HOUSE MADE BARS & COOKIES



BUTCHER & THE BOAR®

*Inventive American flavor crafted by chefs with
patience, artistry and an insistence on using the finest,
freshest ingredients, shared in a festive, communal
atmosphere*

*Kevin Fraley - General Manager
Tommy Begnaud - Chef*

* the consumption of raw or undercooked foods
such as seafood and shellfish may increase
your risk of food borne illness. 1-5-18



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Live Full Boar™

BEER GARDEN PREMIUM BUFFET

99 Per Person

[Appetizers]

**CRAFTED CHARCUTERIE
SAUSAGE SAMPLER
CHEESE PLATE**

[Salad]

WEDGE SALAD

[Entrees]

**SMOKED BEEF LONG RIB
DOUBLE CUT SMOKED PORK CHOP
BOURBON SHRIMP
PRIME RIB CARVING STATION**
with Butcher & the Boar® Chef

[Sides]

**SOUR CREAM-CHIVE MASH
FRIED GREEN TOMATOES
RED HOT BRUSSEL SPROUTS
SKILLET CORNBREAD**

[Dessert]

INDIVIDUAL SEASONAL DESSERT



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