

# BEER GARDEN BUFFET

99 Per Person

## APPETIZERS

CRAFTED CHARCUTERIE & CHEESE  
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 BRUSSELS SPROUTS  
JALAPENO & CHEDDAR CORN BREAD

## DESSERT

HOUSE MADE BARS & COOKIES



THE BUTCHER'S  
TALE  
✂

The Butcher's Tale presents a fresh approach to the culinary world of artisanal meats such as hand-crafted sausages and slow-fired long rib; an array of the region's best bourbons and brown spirits; and comfortable, welcoming spaces for friends, families, and colleagues to gather, re-acquaint and enjoy each other's company.



@thebutcherstale

Chad Waldon - General Manager  
Peter Botcher - Butcher & Head Chef

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

# BEER GARDEN PREMIUM BUFFET

119 Per Person

## APPETIZERS

CRAFTED CHARCUTERIE & CHEESE  
SAUSAGE SAMPLER  
CHEESE PLATE

## SALAD

WEDGE SALAD

## ENTREES

SMOKED BEEF LONG RIB  
DOUBLE CUT SMOKED PORK CHOP  
GRILLED BLUE PRAWNS  
PRIME RIBEYE CARVING STATION

## SIDES

SOUR CREAM-CHIVE MASH  
FRIED GREEN TOMATOES  
RED HOT BRUSSELS SPROUTS  
JALAPENO & CHEDDAR CORN BREAD

## DESSERT

INDIVIDUAL SEASONAL DESSERT



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