



# SAMPLE MENU

## First Course

Rye Cucumber Salad

Pan-seared house rye bread, cucumber, heirloom tomato,  
balsamic vinegar, herb ricotta pickled pepperoncini

## Second Course

Summer Succotash

Sweet corn, cranberry beans, vidalia onion, red potatoes,  
parmesan, seasonal micro-greens, mixed seed cracker

## Third Course

Fig and Pork

Seared pork chop, fig confit, whipped herb goat cheese,  
Purdon Groves honey

## Fourth Course

Whiskeyed Peach Shortcake

Whiskey caramelized peaches, rosemary shortcakes, vanilla  
whipped cream