



Sides and Dessert

All sides and desserts are made from scratch and most can be vegetarian and/or gluten free. Heavier sides are best in the Spring and Fall in the cooler weather, but you can still enjoy them anytime. Desserts and Extra sides are \$3 more per person

Hot Sides:

BBQ Baked Beans Potato

Gratin with Grafton VT Cheddar Crust

Cuban Baked Black Beans

Caramelized Onion and Tomato Mac & Cheese

Classic and Jalapeno Cornbread

Braised Greens & Cabbage with Tomato

Garlic Mashed Potatoes

Buttermilk Biscuits

Butter Roasted Potatoes

Butter Roasted Root Veg

Corn on the Cob (seasonal)

Cornbread Stuffing

Grilled Assorted Summer Squash in Vinaigrette

Cold Sides:

Carolina Cole Slaw – Sweet Apple & Vinegar Base

Wedge Salad of Iceberg Lettuce, Blue Cheese, tomato, & either Buttermilk Ranch or Warm Bacon Dressing

Cornbread and Tomato Panzanella Salad

Spicy Thai Coleslaw with Sweet and Sour Dressing

Cucumber Salad Seasonal Green Salad with available vegetables

Desserts:

*Cobbler with Crumbly Topping and filling like Peach, Apple, or Strawberry Rhubarb
Supper Fudgy Chocolate Torte Cake*

Chocolate and Ginger Torte

Pineapple & Brown Sugar Short Cake

Beignets – The New Orleans Doughnut, with Chocolate Chips & Berry Sauce