



## 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*

*Cuban Baked Black Beans*

*Classic and Jalapeno Cornbread*

*Garlic Mashed Potatoes*

*Buttermilk Biscuits*

*Herb Butter Roasted Potatoes*

*Cornbread Hush Puppies*

*Corn on the Cob (seasonal)*

*Potato Gratin with Grafton VT Cheddar Crust*

*Caramelized Onion and Tomato Mac & Cheese*

*Braised Greens & Cabbage with*

*Sweet Potato Soufflé*

*Grilled Assorted Summer Squash in Vinaigrette*

*Super Creamy Grits*

*Butter Roasted Root Veg (beets, carrots, radish)*

*Cornbread Stuffing*

### **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 filled with either 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*

*Other options available*