



## Southern-Style Menu Suggestions

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BBQ Pork Loin

*Covered in a Spicy Dry Rub, Roasted over Hickory Chips  
Served w/ a Texas BBQ Sauce*

Blackened or Fried Catfish

Butternut Squash Soup

*Topped w/ a dollop of Crème Fraîche & Fresh Chives*

Classic Southern Potato Salad

Collard Greens

Country Vegetable Soup

Crawfish Boil (Seasonal)

Creamed Corn

Farm-Raised Grilled Vegetable Platter

Fried Chicken on Mini Waffles

*Served w/ Vermont Maple Syrup & Brown Butter*

Fried Green Tomatoes (Seasonal)

Fried Okra (Seasonal)



Green Bean Casserole

Homemade 4-Cheese Baked Macaroni

Jalapeno-Cheddar Corn Bread

Nana's Southern Sweet Potatoes  
*(Roasted or Whipped)*

Ribs

*Dry-Rubbed and Slow-Roasted to perfection  
Choice of either St. Louis or Baby-Back style*

Seasonal Fresh Fruit Salad

Southern Fried Chicken

Stuffed Jalapenos

*Jalapeno stuffed w/ choice of Crab or Cheese  
Wrapped in Bacon and Deep Fried*

Desserts:

Southern Banana Pudding

*Topped w/ a Caramelized Banana Bite and Fresh Whipped Cream  
Served on a Mini Wafer*

Traditional Bread Pudding

*Traditional w/ Bourbon Sauce or Chocolate w/ Fresh Whipped Cream*

Virginia Blackberry Cobbler

*Virginia Blackberries with Crunchy Vanilla Bean Infused Crust  
Served w/ Vanilla Bean Ice Cream*