Fourth of July CELEBRATION.

Friday, July 4 • Blue Ridge

\$64 Adults • \$25 Children 6-12 • Complimentary for children 5 & under, with paying adult

COLD DISPLAYS

COASTAL SELECTION* gf poached shrimp, steamed mussels, canadian crab legs

CHARCUTERIE hard salami, soppressata, spicy capicola, mortadella, assorted cheeses

ROASTED GARDEN VEGETABLES gf vg seasonal

SEAFOOD SALAD gf roasted corn relish

COMPOSED SALADS

MACERATED WATERMELON SALAD arugula, feta, balsamic glaze

GRILLED ASPARAGUS SALAD gf artichokes, roasted tomatoes, caper vinaigrette

WEDGE SALAD *gf* blue cheese crumbles, applewood-smoked bacon, grape tomatoes, green onions, blue cheese dressing

CAPRESE SALAD gf heirloom tomatoes, basil, fresh mozzarella, balsamic dressing

CHARRED PEACH SALAD gf goat cheese, endive, honey lime vinaigrette

SUMMER PANZANELLA SALAD tomatoes, basil, olive oil, toasted ciabatta

SALAD BAR

BUILD-YOUR-OWN SALAD *n* local mixed greens, spinach, tomatoes, cucumbers, chickpeas, artichokes, cheddar cheese, carrots, almonds, sunflower seeds, herb croutons, assorted dressings

ENTRÉES

BARBECUE BRISKET mustard rub, fried onions

SMOKED PULLED CHICKEN regional barbecue sauces

BEER-BATTERED COD rémoulade

SHRIMP & CRAB FRITTERS lemon-caper aioli

TEXAS SHORT RIB CHILI

CORN & CRAB CHOWDER applewood-smoked bacon, jalapeño, lump crab meat

ACTION STATIONS

PIG PICKIN'* roasted half pig, regional barbecue sauces, hawaiian buns, slaw

FRESH SHUCKED OYSTERS*

HIGH COUNTRY BOIL sausage, shrimp, corn, potatoes, mussels, spicy beer broth

Gluten-friendly bread available upon request. *gf* Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.



41780

Fourth of July CELEBRATION.

Friday, July 4 • Blue Ridge

\$64 Adults • \$25 Children 6-12 • Complimentary for children 5 & under, with paying adult

SIDES

TASSO DIRTY RICE tasso ham, peppers, garlic, onions

MACARONI & CHEESE with roasted brisket

BUTTERMILK MASHED POTATOES

SUMMER SUCCOTASH gf

CORN ON THE COB vg

BAKED BEANS

BRAISED COLLARD GREENS vg

GARLIC BUTTER GREEN BEANS gf

KIDS' STATION

MINI ALL-BEEF HOT DOGS FRENCH FRIES STEAMED BROCCOLI gf vg

PIES

APPLE PECAN n SEASONAL

CAKES

RUM BUNDT CHOCOLATE NEW YORK-STYLE CHEESECAKE

DESSERTS ACTION STATIONS

BANANAS FOSTER gf bananas, rum, brown sugar, butter

ICE CREAM SUNDAE BAR *n* assorted candies, toppings

BREAD PUDDING bourbon anglaise

INDIVIDUAL DESSERTS

KEY LIME TART torched meringue

BOURBON PECAN TARTS n

CHOCOLATE POT DE CRÈME n

BLUEBERRY FRANGIPANE TART

BROOKIES

PANNA COTTA raspberry compote

CHOCOLATE CARAMEL VERRINE

GLUTEN-FRIENDLY

MONSTER COOKIES gf n COCONUT MACAROONS gf n CHOCOLATE ALMOND CAKE gf n RICE KRISPIES TREATS gf

SUGAR-FREE DESSERTS

Gluten-friendly bread available upon request.

gf Gluten-Friendly | vg Vegan | df Dairy-Free | n Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

