

Fourth of July CELEBRATION.

Saturday, July 4, 2026 • Blue Ridge

\$75 Adults • \$30 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*
arugula, goat cheese, endive, honey lime vinaigrette

THAI PEANUT RICE NOODLE SALAD *n*
napa cabbage, bean sprouts, wild mushrooms, thai peanut dressing

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

FRIED PICKLE-BRINED CHICKEN
spicy honey mustard

BLACKENED SALMON
crawfish étouffée

SPANISH SMOKY SHRIMP
capers, green romesco

TEXAS SHORT RIB CHILI

KOREAN BARBECUE PORK BELLY
gochujang chili paste, cilantro, sesame seeds

CORN & CRAB CHOWDER
applewood-smoked bacon, jalapeño, lump crabmeat

ACTION STATIONS

PRIME RIB*
horseradish, rosemary au jus

SHUCKED FRESH OYSTERS*

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

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.

52281

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SIDES

TASSO DIRTY RICE

tasso ham, peppers, garlic, onions

MACARONI & CHEESE

roasted brisket

BUTTERMILK MASHED POTATOES

SUMMER SUCCOTASH *gf*

MEXICAN-STYLE STREET CORN

cilantro, chipotle aioli, cotija cheese

BAKED BEANS

BRAISED COLLARD GREENS *vg*

GARLIC BUTTER GREEN BEANS *gf*

KIDS' STATION

MINI ALL-BEEF HOT DOGS

FRENCH FRIES

STEAMED BROCCOLI *gf vg*

WHOLE DESSERTS

PIES *n*

apple, pecan, seasonal

CAKES *n*

chocolate fudge, turtle cheesecake, lemon cream cake

COOKIES

CHOCOLATE CHIP

CHOCOLATE-DIPPED STROOPWAFEL

DESSERT STATIONS

BANANAS FOSTER *gf*

bananas, rum, brown sugar, butter

PEACH BREAD PUDDING

raspberry anglaise

ICE CREAM SUNDAE BAR *n*

assorted toppings

CANDY STATION *n*

INDIVIDUAL DESSERTS

SALTED CARAMEL TART

BOURBON PECAN TART *n*

BLUEBERRY FRANGIPANE TART

POUND CAKE WITH BERRY SKEWER

CHOCOLATE CHIP BROWNIES

VANILLA MINI CUPCAKES

GLUTEN-FRIENDLY

KEY LIME MERINGUE TART *gf*

MONSTER COOKIES *gf n*

CHOCOLATE ALMOND CAKE *gf n*

COCONUT ALMOND CAKE *gf n*

PANNA COTTA WITH BERRY COMPOTE *gf*

SUGAR-FREE DESSERTS

PECAN BROWNIES *n*

VEGAN

CHOCOLATE CHIP COOKIES

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