



Sample Coursed Menu

APPETIZERS

(shared)

Chicken Bites

Chile Honey

Loaded Fries

Cheddar Cheese Sauce, Crispy Pork Belly, Chile Powder, Scallions

Creamy Artichoke Dip

Spinach, Artichoke, Crackers

SECOND COURSE SHAREABLES

Brussels Sprouts

Kung Pao Sauce, Chili Flake, Peanuts

Butter Lettuce Salad

Shaved Parmesan, Pickled Shallot, Champagne Vinaigrette

ENTREE COURSE

(choice of)

Rigatoni Pasta

Squash, Golden Oyster Mushrooms, Garlic, Sage, Cream, Parmesan

Duck Meatloaf

Duck & Pork Blend, Garlic Mashed Potatoes, Roasted Baby Turnips

Parlour Burger

Ground Chuck, Ribeye, and Brisket, White American Cheese, Egg Bun

DESSERT

(shared)

Mixed Pie Platter

\$65/person

A 25% Service Charge will be applied to the food and beverage minimum. This charge covers gratuity and assists in health and wellness coverage for our staff.