

# *Warm Southern Welcome Dinner*

SERVED BUFFET STYLE

Whole Smoked Hog+ or Slow Cooked Pulled Pork

Best Ever Crispy Buttermilk Fried Chicken Served with House Hot Sauce and Local Honey

Sliced Smoked Dry Rub Brisket

[[Barbecue Chicken and Blackened Mahi Mahi available for pork-free menus]]

Fontina and Sharp Cheddar Mac & Cheese (V)

Mexican Corn on the Cob Slathered in Spicy Crème and Crumbled Cheese (V)

Smokey Stewed Collard Greens (V)

Crisp Romaine Salad with Honey Dijon Vinaigrette and Garden Vegetables (V)

Big ol' Platter of Seasonal Vegetables Roasted and Tossed with Fresh Lemon, Extra Virgin Olive Oil, Tons of Herbs and Imported Feta (V)

Shaved Red Cabbage, Kale, and Brussels Sprouts, Toasted Sunflower Seeds, Buttermilk Herb Dressing (V)

***Served with Homemade Cornbread & Salted Honey Butter***

BARELY SWEET MINTED SUN TEA

LOCAL BLACK CHERRY ROSEMARY LEMONADE (SEASONAL)

WATER, COFFEE, TEA

***Cedar Lakes Famous S'mores!***

homemade 'mallows

pumpkin spice + vanilla + peppermint + coconut

chocolate bars + honey graham crackers

skewers for roasting and toasting