BOARDS

Fruit Board	\$4 per person	
Crudité Board	\$4 per person	
Charcuterie Board	\$10 per person	
Charcuterie and Cheese Board	\$12 per person	

HORS D'OEUVRES \$17 per person

COLD (select 2) Sweet and Savory Nuts

West African BBQ Sauce and Pineapple Relish Citrus-Poached Shrimp, Pickled Radish Slaw, Tamarind Glaze

Antipasto Skewers Salami, Cherry Tomatoes, Mozzarella Pearls, Olives

HOT (select 2) **Grilled Chicken Wings** West African BBQ Sauce, Pineapple Relish

Hotlanta Cauliflower Tabasco®-Buffalo Sauce, SweetWater Blue Wheat Ale, Shaved Celery

Truffle-Parmesan Fries Roasted Garlic Aioli

EATS BEATS BREWS

SLIDERS

\$8 per person

Butcher's Block Beef Slider Applewood Bacon, Yellow Cheddar, Arugula, House-made Pickles, Bourbon BBQ Sauce

Hot-Atlanta Fried Chicken Slider Creamy-Brussels Sprout Slaw, House-made Pickles, Honey-Tabasco Sauce

Mini Beyond Beef Slider Fried Green Tomato, Spinach, Pickled Beets, Smoked Vegan Mayo, Vegan Cheese

Roasted Portobello Slider Baby Sweet Pepper Slaw, Pickled Shallots, Baby Kale, Lemon Cajun Aioli

FLATBREADS

Aged White Cheddar

Farmer's Cheese

Braised Short Rib Flatbread

Roasted Red Pepper BBQ Sauce,

Roasted Baby Peppers, Caramelized Shallots,

Heirloom Tomato-Basil Flatbread

Brussels Sprouts, Roasted Red Pepper BBQ Sauce,

\$6 per person

Cauliflower Suffalo Sauce, r Blue Wheat Ale, ery	\$5	per	pers
d Fingerling Potatoes erved Lemon, Red Pepper Aioli	\$5	per	pers
Grilled Baby Back Ribs	\$8	per	pers
weet Potato Hummus etables, Roasted Sweet Potato Relish, rostini		per	pers
nicken Wings	\$2	ner	ners

Tier 1 Desserts



