



WOOD FIRED BBQ

THE MAIN EVENT

Smoked Blackbird Farm pork shoulder

Grilled rack of swordfish with olives and capers

Honey-glazed chicken

SIDE DISHES

Sweet corn dip with tortilla chips

Heirloom tomatoes, rose vinegar, basil

Fingerling potato salad, kale, mustard vinaigrette

Cast iron mac and cheese with gouda

Charred cauliflower broccoli salad with balsamic pearl onions

Rheda's honey BBQ sauce

DESSERT

All included:

Seasonal fruit cobbler

Mango-white chocolate torte, dulce de leche

Fresh brewed coffee and assorted teas

95. per person

