



## **Menu**

September 19<sup>th</sup> 2018

\$15 per person (tax included)

### **First Course:**

Chicharrones with Chimichurri Aioli

OR

Crab Cake, Fried Green Tomato and Roasted Pepper Remoulade

OR

Wedge Salad with Bacon, Heirloom Tomato, Blue Cheese, and Creamy Avocado Dressing

### **Second Course:**

Duck Confit Po-Boy with Apples and Brie

OR

Cuban Sandwich with Ham, Pulled Pork, Pickles and Onions

OR

Proscuitto Pesto Panini, Olive Tapenade, Fresh Mozzarella

### **Third Course:**

Chef's Dessert Selection