



**Menu 1 - \$50.00 plus tax and gratuity
(4 course dinner)**

(Items subject to seasonability)

Please select one item from the small plates and one item from either the raw or soups area.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides.

They will be served family style.

For the desserts, please select either one for all or the platter of four. For Parties of 40 or more, the menu will be a completely set menu

If the size of the party is over 40 people, all items will have to be the same for each guest.

Menus are four courses.

Soups or Raw Plates can be omitted

SMALL PLATES

Roasted Pork Belly Taco, Orange Hoisin, Cilantro

Ravioli of the Day

Shrimp & Crab Étouffée, Green Onion Rice Cake

RAW PLATES

Romaine Heart Salad with Gruyère Cheese

Krog Street Mozzarella, Sun Dried Tomatoes
"O" Sherry Vinegar, Basil

Greek Wedge, Cucumbers, Sweet Peppers
Feta Cheese & Toasted Oregano Vinaigrette

SOUP BOWLS

Stove Works Evening Soup

Mock Turtle Soup with Dry Sack Sherry

African Squash Bisque, Cranberry Relish
Shaved Foie Gras

BIG PLATES

Carolina Mountain Red Trout
Ponzu Hollandaise

Tarragon & Lemon Roasted Chicken

Maine Lobster and Roasted Green Chile Soft Taco,
Cascabel Cream and Green Tomato Pico
(Supplement of \$10.00 per order)

Center Cut 6 oz Beef Petit Filet,
Brown Butter Jus

Braised Beef Short Rib, Acorn Squash
Three Philosophers-Red Eye Gravy

SIDE PLATES

Vermont Sweet Butter Mashed Potatoes

Brown Butter Cauliflower Mash

Creamed Yellow Corn & Gouda Cheese

Hand Cut French Fries, Blue Cheese Fondue

Sesame Stir Fry Choy Sum

DESSERTS

Banana Peanut Butter Cream Pie

Goosey Toffee Cake, Jack Daniels Ice Cream

KROG (Candy) BAR

Red Velvet Cheesecake

(Items subject to seasonability)

