

RATHBUNS

Menu 3 – \$60.00 plus tax and gratuity

This menu is five courses.

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.

SMALL PLATES

Shrimp & Crab Étouffée, Green Onion Rice Cake

Ravioli Of The Day

Herbed Gnocchi, Niman Lamb, Baked Ricotta
Natural Jus

RAW PLATES

Ahi Tuna "Crudo",
Citrus, Serranos & Cold Pressed Olive Oil

Romaine Heart Salad with Gruyère Cheese

Oysters On The ½ Shell, Traditional Mignonette

SOUP BOWLS

Stove Works Evening Soup

Mock Turtle Soup with Dry Sack Sherry

African Squash Bisque, Cranberry Relish
Shaved Foie Gras

BIG PLATES

Tarragon & Lemon Roasted Chicken

House Made Tagliatelle, GA Shrimp, Hot Coppa
Preserved Lemon-Garlic Butter

Jonah Crab Stuffed Acadian Redfish
Leek Greens, Preserved Lemon Velouté

BIG PLATES

Double Bone Pork Chop, Grilled Artichokes
Ver Jus-Wooly Pig Emulsion

Carolina Mountain Red Trout with
Ponzu Hollandaise

Prime 20 oz Bone In Ribeye,
Warm Point Reyes Blue Cheese Vinaigrette
(Supplement of \$10.00)

SIDE PLATES

Vermont Sweet Butter Mashed Potatoes

Brown Butter Cauliflower Mash

Creamed Yellow Corn & Gouda Cheese

Country Ham Grits

DESSERTS

Banana Peanut Butter Cream Pie

Goose Toffee Cake, Dark Jack Daniels Ice Cream

KROG (Candy) BAR

Red Velvet Cheesecake

(Items Subject to seasonality)