

Summer Dinner Series

Hors d'oeuvres

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Bacon–Bourbon Rilette Crostini
Pickled Green Tomato

Rusty Bull Dance Naked
IPA Beer

Whiskey Dinner Menu

First Course

Crispy Pig Ear Salad
Field Greens, Local Tomato, Cucumber, Red Onion, Carrot, Creole Mustard Vinaigrette

Russell Reserve 10 Year Old Fashion

Second Course

Braised Pigs Cheek
Stone Ground Grits, Smoked Tomato Gravy, Roasted Okra, Farmers Cheese

Knob Creek Manhattan

Third Course

Maple-Glazed Pork Belly
Black-Eyed Pea Johnny Cake, Honey–Chipotle BBQ, Buttermilk Crema, Frizzled Leeks

Elijah Craig Neat

Fourth Course

Pork Skin Churros
Cinnamon Sugar, Salted Caramel, Bourbon Chocolate Sauce

Whistle Pig Rye 10 Year Tumbler