



ROAST HOUSE SMALL PARTY PLATED DINNER

For parties of 20 or less

Please select one (1) Starter and up to three (3) entrées for your group.

Starter

Organic Greens / Hazelnuts / Dry Jack / Sauvignon Blanc Vinaigrette
Organic Beet Carpaccio / Smoked Goat Cheese / Pistachio / Creamy Cider Vinaigrette
Organic Butter Lettuce / Apples / Oregon Blue Cheese / Buttermilk Dressing / Candied Pecans
Farmer's Market Soup

Entrées

Baked Mac and Cheese

\$30.

Add House Made Andouille Sausage \$32.

Wild Mushroom Tofu Loaf

Sweet Pea Puree / Harvest Greens

\$38.

All Natural Spit Roasted Half Chicken

Fingerling Potatoes / Daily Harvest Vegetables / Red Eye Gravy

\$40.

Cedar Plank Roasted Halibut

Whipped Potatoes / Daily Harvest Vegetables / Citrus-Mustard Glaze

\$48.

Wood Grilled 10oz. Hanger Steak

Stone Ground Grits / Daily Harvest Vegetables / House Made Worcestershire

\$50.

Baby Back Ribs

Honey-Orange Glaze / Baked Beans / Horseradish Slaw

\$52.

Beef Tenderloin

Whipped Potatoes / Daily Harvest Vegetables / House Made Worcestershire

\$54.

Chef's Choice Seasonal Dessert

Dinner served with:

House Made Breads
Coffee and Tea Service

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.