



ROAST HOUSE SMALL PARTY PLATED LUNCH

For parties of 20 or less

Starter

Organic Greens / Hazelnuts / Dry Jack / Sauvignon Blanc Vinaigrette
Organic Beet Carpaccio / Smoked Goat Cheese / Pistachio / Creamy Cider Vinaigrette
Butter Lettuce / Buttermilk / Blue Cheese / Bacon / Pickled Onion
Farmer's Market Soup

Entrées

Grilled Chicken Salad

Hard Boiled Egg / Sunchokes / Goat Cheese / Red Onion / Greens / Cornbread Croutons
\$25.

Baked Mac and Cheese

\$26.

Add House Made Andouille Sausage \$28.

Half Pound Sirloin Burger

Bacon Marmalade / Blue Cheese / Fries

\$26.

Chicken and Mushroom Sandwich

Honey Mustard / Swiss / Caramelized Onions / Lettuce / Tomato / Fries

\$27.

Wild Mushroom Veggie Burger

Roasted Peppers / Goat Cheese / Arugula / Green Salad

\$27.

Carolina BBQ Pulled Pork Sandwich

Cole Slaw / Mustard / Baked Beans

\$28.

Cedar Plank Roasted Halibut

Whipped Potatoes / Daily Harvest Vegetables / Citrus-Mustard Glaze

\$38.

All Natural Spit Roasted Half Chicken

Fingerling Potatoes / Daily Harvest Vegetables / Red Eye Gravy

\$38.

6oz. Beef Filet

Whipped Potatoes / Daily Harvest Vegetables / House Made Worcestershire

\$42.

Chef's Choice Seasonal Dessert

Lunch 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.