Breakfast

Starting at $12.50/person

Omelet bar with all of the fixins and toppings, along with cage free eggs, made to order exactly how you want them.

Fresh seasonal fruit & yogurts

Belgian waffle bar

Assorted Fresh Made Danishes, Pastries and Ozark Mountain Bagels with assorted spreads made fresh

Scrambled eggs, pork sausage, turkey sausage (upon request), thick cut bacon, turkey bacon (upon request), potatoes O'Brian, Biscuits and gravy.

Cinnamon Raisin bread pudding

Number of servings _____ Breakfast Times _____to _____

Mexican Lunch

Starting at $15.00

House made Chips & Salsa with Queso

Soup: Choose One _____Chicken Tortilla _____Roasted Poblano ____Spicy Corn Chowder

Quesadillas made to order. Stuffed with our house blend of cheese, pico de gallo, bacon and chicken

Fresh made Tamales – Pork and Jalapeno with cheese.

Salad Station with delightful toppings including items to build your own nachos or taco salad. Includes proteins on the hot bar Seasoned Chicken Breast, Ground Beef, and Shrimp

Live Action Station – Tacos Al Pastor. Thinly Sliced Pork and special seasonings are gently roasted, then we slice it to order. Served with diced onion, avocado and lime.

Assorted Desserts to include: Cookies, Churros, Ice Cream Bars and Sandwiches, brownies. Some items are on request from kitchen

Tex-Mex Lunch

Starting at $12.00

Soup Choose

Texas Chili con Carne or Tex Mex Chicken Soup

Homemade chips with Salsa and Queso con Carne (Loaded)

Salad bar with a variety of Tex Mex inspired toppings as well as other so you can build the perfect salad.

Assorted Empanadas

Tamale Pie

Tex Mex Enchiladas – Beef, cheese

Action Station is nacho bar with assorted toppings

Grillin Out Lunch

Starting at $12.00

Bacon Corn Chowder or Chef's Choice

Locally Grown Salad Spread with 13 delightful toppings and an assortment of house-made dressings *vegan*

Fresh Never Frozen, Hand Pattied Black Angus Burgers and marinated chicken breasts grilled on site over wood fire for that great back yard flavor, but don't forget the assorted cheeses Provolone - Smoked Cheddar - Swiss & Pepper Jack and toppings.

Chipotle Black Bean Burgers

Grilled Beef BBQ Kielbasa on a hoagie

Southern Style House-made Potato Salad

Creamy, or vinegar based Slaw *vegan*

Action Station: Boar's Head Deli meats fresh sliced pared with cheeses on locally baked breads and bagels

Freshly Baked Cobblers with in-season local fruits served with Ice Cream

‘Smokin’ Out Lunch

Starting at $14.00

Vegan Bean Soup

Locally Grown Salad Spread with 13 delightful toppings and an assortment of house-made dressings

From our Smoker: Bourbon Marinated Tri-Tip carved to order

Apricot Glazed Chicken Breasts. (For Vegans, Smoked Tofu).

Loaded Mashed Potatoes ~ made fresh

Corn on the cob

Smoked Beans

Action Station: An assortment of Sliced Boar’s Head Deli meats and cheese along with all the toppings and locally baked breads you need to make the best sandwich

Assorted Cookies and Brownies

Wraps & More

Starting at $10

Italian Minestrone ~ Vegan Style

Locally Grown Salad Spread with 13 delightful toppings and an assortment of house-made dressings *vegan*

Pesto Tortellini – Cheese stuffed tortellini tossed with grape tomatoes and basil pesto. Add in a bit of parmesan and it's perfect for a hot summer day. Served chilled

Hand Made Wraps –

*Marinated steak, thin-sliced, with grilled portabella mushrooms, pesto Aioli, swiss cheese, spring mix and tomatoes.

*Italian Hero, thin sliced ham, hard salami, pepperoni and cappicola, with smoked provolone, shredded lettuce, tomatoes, and zesty Italian dressing.

Live action Hot sandwiches—

*Reuben, Boar's Head corned beef, with locally fermented kraut, swiss cheese, homemade thousand island, on thick cut Rye.

*Tuna Melts, tuna salad made with all the fixins, between to slices of sourdough bread, and Colby jack cheese, packed with flavor!

In-house fresh potato chips, seasoned with fresh herbs and spices.

Sauteed veggies with or without goat cheese

Assorted cookie and brownies. Baked Fresh in house.

Latin America Fusion

Starting at $14.00

Suegrita's Sopa de Pollo (Mother In law's Chicken Soup)

Locally Grown Green Salad Spread with 13 delightful toppings and all house – made dressings. *vegan*

Tropical Fruit Fusion – A delightful mix of Tropical Fruits like mango, guava, papaya, seasoned with a zesty lime cilantro mix and tossed with perfectly ripe red peppers. *vegan*

Tia Rosa's Tamales: In the style of Durango, Mexico, we offer our handmade house tamales in a variety of flavors.

Yucca Frita con Mojo – A fried vegetable dish served with a zesty garlicky sauce

Mexican Street Corn Salad – Roasted Sweet Corn tossed with mayonnaise, cilantro, queso fresco, and lime juice

Cochinita Pibil – A Yucatan delight. Slow Roasted Citrus Marinated Pork served with traditional rice and beans and made on site tortillas

Carne Asada y Camarones - Our 24-hour marinated skirt steak, flame grilled on site, plus our cilantro lime shrimp. Can substitute chicken. Served with rice and beans

Mexican Flan

Nicaraguan Tres Leches Cake

Asian Dinner

Starting at $17.00

Vietnamese Pho- our homemade bone stock broth, with noodles, sautéed veggies, green onions and bean sprouts.

Locally Grown Salad Spread with 13 delightful toppings and an assortment of house-made dressings.

Bahn Mi, Asian style shredded pork, country pate on a fresh baguette, with homemade pickled veggies and a chipotle aioli

**********Pick 2

____Korean short ribs- braised short ribs, in a sweet, and tangy sauce, served with jasmine rice and sautéed veggies

____Spicy Szechuan Chicken, brined chicken, served with pickled veggies, and a spicy Szechuan sauce. Served with jasmine rice and sautéed veggies.

____Pad Thai action station, rice noodles, tossed in our secret Thai sauce, served with a montage of toppings and fixins.

Fried, stuffed, bananas, we start with a fresh ripe banana, stuff it with white and dark chocolate, wrap it with spring roll wrap, then deep fried, and topped with whipped cream.

New Orleans Dinner

Starting at $18.00

Gumbo, creole stew made with house made chicken bone stock, with the "Holy Trinity"

Muffaletta crostini's - Crostini, with our olive tapenade, and piled high with salami, mortadella, capicola and smoked provolone cheese, topped with pickled pepperoncini

Arkansas Grow Salad Spread with 13 delightful toppings and assortment of house-made dressing *vegan*

Pick 2

____Classic Jambalaya, loaded with creole flavors, smoked Andouille and chicken

____Seafood e'touffe, fresh from the Bayou, served in a deep flavorful rue, and served over steamed rice

____Cajun Shrimp and Grits, everyone favorite, creole seared jumbo shrimp, served over sharp white cheddar grits

____Cajun Chicken Alfredo, a spicy cream sauce, tossed with linguine, roasted asparagus and seared chicken breast. Topped with parmesan cheese.

Served with red beans and rice

Bananas Foster action station

Number of servings _____ Dinner Times_____ to _____

Steak Cook-Out Dinner

Starting at $22.00

Starting with bacon wrapped jumbo shrimp in a roasted garlic butter

Moving on to our Locally Grown Salad Spread with 13 delicious toppings including green tomato relish

Now select a 10oz Choice Ribeye or an 8oz Choice Strip both are fresh cut on sight ~ after dusting with our competition seasonings ~ chargrilled over a wood fire. Serve HOT off the grill with potatoes, corn on the cob and sautéed mushrooms (if you desire) and a roll.

Paired with Red wine Demi-Glace ~ Béarnaise Sauce or Chimichurri

Strawberry Shortcake – Our house-made pound cake with Arkansas Strawberries and whip cream, how could you possibly go wrong?

Granny's Buttermilk Pie - an old fashioned Southern staple.

~ ~ Fresh Seafood Options available upon request ~ ~

Ultimate BBQ Dinner

Starting at $18.00

Pulled Chicken BBQ Soup or Vegan Chili with corn bread croutons

Locally Grown Salad Spread with 13 delightful toppings and an assortment of house-made dressings.

Creamy Avocado "deviled" eggs.

Potato Salad – We infuse our salad by smoking the potatoes for just the right amount of time.

Smoked Baked Beans – We can do these vegan style on request

Bacon Mac & Cheese

"Meats are carved to order"

Pick 2:

_____Baby Back Ribs – Smoked on site with our competition rubs and seasonings

_____Brisket – Smoked on sight ~ This one takes up to 14 hours on the smoker. Hand rubbed with my competition seasonings then Smoked with Hickory wood. "Tender and juicy"

_____Pork Loin Glazed with Honey Mustard and wrapped in Bacon – placed in the smoker for that unforgettable hickory flavor that makes this Pork Loin stand out!

_____Smoked Pulled Chicken – Marinated then gently smoked, best with the sauce on the side.

Smoked Tofu – We do this in our oven so that we have no meat contamination from the smoker, but you still get all the smoky goodness!

Pineapple upside down cake

Grilled Peaches with Bourbon Sauce

~ ~ Fresh Seafood Options available upon request ~ ~

Southern Comfort Dinner

Starting at $15.00

Chicken & Sausage gumbo – Using Arkansas's own Crystal lake chicken and Sausage from Hannah Family Farms

Locally Grown Salad Spread with 13 Southern toppings including green tomato relish

Fried Green Tomatoes – Sourced locally when possible, hand breaded and fried on site

House-made Pimento cheese sammies – You haven't been to the south till you've had some famous pimento cheese.

Chicken Fried Steak or Chicken – Hand breaded and fried on site, served with mashed potatoes and delicious cream gravy

Southern Style Collard Greens – Slowly stewed and full of all the vitamins you need. We make our vegan style upon request.

Carving Station – Smoked Sirloin. Our secret recipe

Mama's Cornbread and Buttermilk Biscuits

Strawberry Shortcake – Our house-made pound cake with Arkansas Strawberries and whip cream, how could you possibly go wrong?

Granny's Buttermilk Pie - an old fashioned Southern staple.

~ ~ Fresh Seafood Options available upon request ~ ~

Mediterranean Dinner

Starting at $19.00

Gazpacho – A delicious blend of chopped veggies, citrus juices, vinegars, and freshly chopped herbs served chilled. Perfect for a hot summer day *vegan* Popular in Spain and Portugal

Locally Grown Salad Spread with 13 delightful toppings and all house-made dressings

Roasted Red Pepper Hummus and Naan Bread - *vegan*

Spanakopita – Every Greek Kids favorite! Tasty little triangles of phyllo stuffed with spinach, ricotta and fetta.

<u>Pick 2</u>

____Moroccan Tagine – A hearty blend of Apricot, Cumin, ginger and cinnamon give this chicken dish a beautiful aroma. Slowly cooked and served with rice and our roasted veggies

____Mama's Chicken Picatta – Our rich lemon butter and caper sauce is spooned over our lightly pan-seared chicken breasts. Served with pasta and garlic focaccia bread

____Carving Station: Choice of Italian Seasoned Prime Rib or Rosemary Pork Loin

____ Roasted Fig Pork Tenderloin – Pan seared pork tenderloin, with a fig and balsamic reduction, served with haricot verts and fingerling potatoes.

Fig Panna cotta (can be made vegan)

Tiramisu

Vegetarian and Vegan Options available

--Breakfast

Roasted sweet potato hash

Chai Oatmeal

Avocado Toast

Yogurt

--Lunch

Roasted Veggie Flatbreads – Our signature blend of roasted veggies with a drizzle of balsamic reduction and with or without goat cheese.

Pupusas Salvadoreñas – Handmade on-site stuffed with veggies, and Mexican flavors

Chipotle Black bean burger

--Dinner

Grilled Tofu with Orange Quinoa

Pasta Marinara with basil and mozzarella

Veggie fried rice, done with tofu.

Southern Style Vegan Meat Loaf 48 hour notice please.