



• PRIVATE DINING •

Each Selection Serves 10-12 Guests On Average

APPETIZERS

serves 10-12

🍷 CRISPY BRUSSELS SPROUTS – flash fried, sriracha glazed, aged parmesan	\$42
🍷 BUFFALO CAULIFLOWER BITES – garlic batter, buffalo sauce, honey, bleu cheese crumbles, ranch dressing	\$45
GF DEVILED EGGS – green onion, bacon, pickled shallots, paprika	\$40
🍷 BAVARIAN PRETZEL BITES – golden-brown pretzel served with creamy homemade cheese sauce	\$49
LOADED FRIES – cheddar cheese, sour cream, bacon bits, scallions	\$45
🍷 CHEESE CURDS – battered white cheddar, spicy ranch, fresh herbs	\$40
CRISPY WINGS – honey-sriracha glaze, pickled chilis + ranch or spicy ranch	\$52
CRISPY CHICKEN BAO BUNS – steamed buns, pomegranate gochujang glaze, celery + cabbage slaw, cilantro	\$55
BARREL NACHOS – corn tortillas chips, queso, braised chuck roast, pico de mayo, sour cream, fresh herbs + add guacamole +\$25, add jalapeños +\$20	\$52

HANDHELDS

serves 10-12

CHICKEN SLIDERS – red onion, balsamic aioli, tomato jam, mixed greens, bun + add cheddar or swiss +\$15	\$68	HOT NASHVILLE SLIDERS – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, bun + add cheddar or swiss +\$15	\$72
BEEF SLIDERS – grilled housebound patty, LTO, pickle, aioli, bun + add cheddar or swiss +\$15	\$64	PULLED PORK SLIDERS – whiskey bbq, spicy slaw, house pickle, bun	\$68

BRUNCH

Sat. + Sunday | 11am - 4pm | serves 10-12

GF 🍷 FRUIT PLATTER – seasonal fruit	\$45
🍷 PASTRY PLATTER – assorted pastries	\$45
🍷 FRENCH TOAST – classic buttered french toast, maple syrup, powdered sugar	\$52
GF 🍷 SUNRISE SCRAMBLER – scrambled eggs, sweet potatoes, quinoa, sautéed spinach, bell peppers, black beans, salsa verde, cilantro + add cheddar or swiss +\$15, add sour cream +\$10, add guac +25	\$48
CHICKEN + BISCUITS SLIDERS – buttermilk biscuits, smothered fried chicken, sausage gravy	\$68
GF SPICY SAUSAGE SCRAMBLER – scrambled eggs, spicy house-made sausage, pickled peppers, + add cheddar or swiss +\$15, add sour cream +\$10, add guac +25	\$52
GF BACON STRIPS – drizzled with maple syrup	\$25

GREENS + BOWLS

add chicken +\$25 | serves 10-12

🍷 GF BH HOUSE SALAD – mixed greens, goat cheese, candied pecans, dried cranberries, red onion, orange, honey vinaigrette	\$48
CAESAR SALAD – romaine, sourdough croutons, aged parmesan	\$48
CAPRESE SALAD – mixed greens, basil, strawberry, fresh mozzarella, tomato, red onion, orange, honey vinaigrette	\$55
GF SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomatoes, black beans, avocado, peppers, onion, cilantro lime vinaigrette	\$60

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



MAINS

add chicken \$25 | serves 10-12

👤 FIVE MAC + CHEESE – aged cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble	\$55
👤 BUTTERNUT SQUASH GNOCCHI – roasted butternut squash puree, garlic, parmesan, pomegranate + pumpkin seeds	\$68
CLUCK + CORN – buttermilk fried chicken, cornbread puree, broccolini, hot honey, pickled fresno	\$78
BAYOU PASTA – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles, basil	\$78
SHRIMP + GRITS – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers	\$75
GF WHISKEY GLAZED SALMON – pan-seared, whiskey drizzle, potatoes, seasonal veggies	\$98
SHORT RIB PASTA – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan	\$78

SIDES

serves 10-12

👤 SWEET POTATO FRIES – cinnamon sugar	\$24
👤 KENNEBEC FRIES – handcut, sea salt	\$24
👤 CRISPY POTATOES – flash fried, tossed in garlic aioli	\$25
👤 GF MASHED POTATOES – golden yukon potatoes, amish butter	\$25
👤 GF BROCCOLINI – lemon + sea salt	\$30

SWEETS

serves 10-12

👤 CHOCOLATE CHIP COOKIES – warm baked	\$30
👤 FUDGE BROWNIES – warm baked	\$35
👤 CAKE POPS – red velvet	\$40
👤 LEMON BARS – shortbread, lemon curd filling	\$35
👤 DIRT + WORMS – oreo crumble, chocolate pudding, gummy worms	\$30

CONDIMENTS

BBQ RANCH SALSA VERDE SALSA ROJA SMOKED KETCHUP SWEET POTATO AIOLI	\$10
SPICY RANCH GARLIC AIOLI	\$12
BOURBON MAPLE SYRUP	\$12
JALAPEÑOS PICO DE GAYO	\$20
CHEESE SAUCE	\$16
GUACAMOLE	\$25

Food selections due (7) days prior to the event. We reserve the right to cancel the event with no refund if selections are not made within this time period.