



SIDE DISH MENU

*Entrée selections include 2 side dishes

*Prices are per person

Starches: \$6 each

1. Baked Sweet Potato w/ Cinnamon-Maple Butter
2. Baked Russet Potato w/ Sour Cream & Butter
3. Mashed Yukon Gold Potatoes
4. Smashed Red Potatoes w/ Garlic & Herbs
5. Roasted Root Mash (sweet potato, parsnip, Yukon gold potato, butter, cream)
6. Garlic Buttered Potatoes
7. Ranch-Style Pasta Salad Primavera (cucumber, grape tomato, tri-colored rotini, parsley, house dressing)
8. Four Cheese Baked Mac & Cheese
9. Smoked Gouda Mac & Cheese
10. Buttered Rice
11. Yellow Rice
12. Southwestern Confetti Rice (white rice, chargrilled poblano peppers & yellow corn, cilantro)
13. Wild Rice & Sweet Peas
14. Creamy Pepperjack Rice
15. Southern Baked Beans
16. Seasoned Pinto Beans
17. Cuban-Style Black Beans

Vegetables: \$4 each

1. Buttered Corn on Cob
2. Street Corn Cob (grilled corn, garlic aioli, cotija cheese, smoked paprika, cilantro, lime)
3. Grilled Summer Squash (zucchini, yellow squash, herb marinade, sea salt, cracked pepper, garlic)
4. Steamed Green Beans w/ Olive Oil & Sea Salt
5. Roasted Broccoli w/ Lemon Oil & Lava Salt
6. Blistered Baby Sweet Peppers
7. Collard Greens (seasoned w/ smoked meat)
8. Braised Cabbage w/ Peppers & Onions (seasoned w/bacon)
9. Grilled Asparagus w/ Lime-Butter
10. Coconut-Curry Chick Peas w/ Peppers & Onions