



### Antipasto Station \$9.99

VARIETY OF PEPPERONCINI - ROASTED RED PEPPERS - ARTICHOKEs - MARINATED MUSHROOMS  
GOUDA-PARMESAN - AGED CHEDDAR - BRIE - BLUE CHEESE  
PEPPERONI - SALAMI - PROSCIUTTO - CAPICOLA  
GRAPES - FRENCH BREAD ROUNDS - CRACKERS

### Oyster Bar - \$14.99

OYSTERS ROCKEFELLER baked with spinach, bread crumbs, parmesan, & white wine  
CHARBROILED OYSTERS charbroiled with butter, garlic, & gruyere  
THE MIKE D OYSTER baked with gouda cream, bacon, peppers, & green onion  
OYSTERS ON THE HALF SHELL raw oysters, cocktail sauce, lemon wedges, hot sauce, horseradish, & crackers

### Southern Grits Station \$5.99

GOUDA CHEESE GRITS served with bacon, green onion, blackened shrimp, shredded cheese, roasted tomatoes, sauteed mushrooms, fresh jalapenos on the side

### Potato Bar \$4.99

WHIPPED POTATOES served with bacon, shredded cheese, green onion, butter, gravy, fresh jalapenos, sour cream, sauteed mushrooms, & caramelized onions  
WHIPPED SWEET POTATOES [~~\$1~~ extra] mini marshmallows, cinnamon butter, & brown sugar

### Macaroni & Cheese Bar \$4.99

CREAMY MACARONI & CHEESE served with bacon, green onion, shredded cheese, fresh jalapenos, crawfish tails, fire roasted tomatoes, & sauteed mushrooms  
FRIED MACARONI & CHEESE BITES salsa

### Salad Bar \$5.99

ROMAINE - BABY SPINACH - ICEBERG - RED LEAF BLEND  
GRAPE TOMATOES - SLIVERED CARROTS - CUCUMBERS - SHREDDED CHEESE - FETA  
SLICED STRAWBERRIES - ARTICHOKEs - RED ONION - CANDIED WALNUTS - CROUTONS  
RANCH - ITALIAN - BLUE CHEESE - BALSAMIC - OIL & VINEGAR

### **Slider Station \$10.99**

AVAILABLE ADD-ONS: PORTOBELLO SLIDER \$1, CRAB CAKE SLIDER \$2, HAND CUT FRIES \$1

**BEEF PATTY / FRIED CHICKEN / PULLED PORK** lettuce, tomato, sliced cheese, red onions, jalapenos, pickles, ketchup, mustard, dijon, mayo, ranch, honey mustard, & apple butter bbq

### **BBQ Station \$14.99**

**BBQ BEEF BRISKET** served with spicy bbq & rolls  
**PULLED PORK** served with white carolina bbq & rolls  
**SHREDDED CHICKEN** served with apple butter bbq & rolls  
**MACARONI & CHEESE** bacon, green onions, & jalapenos on the side  
**COLESLAW** made with southern style dressing  
**MAPLE BOURBON BAKED BEANS** bourbon & maple slow cooked bbq baked beans

### **Southern Station \$14.99**

**FRIED CHICKEN & WAFFLES** sprinkled with powdered sugar & drizzle with maple syrup  
**SOUTHERN SUCCOTASH** lima beans, corn, tomatoes, & mini sweet peppers  
**CHEESE GRITS** creamy gouda grits served with bacon, green onions, & baby shrimp  
**COLLARD GREENS** slow cooked with house blend seasonings  
**CORNBREAD MUFFINS** savory cornbread with honey butter & whipped butter

### **Cajun Station \$16.99**

**SHRIMP ETOUFFEE** traditional creole recipe made with fresh vegetables & shrimp, served with rice & french bread rounds  
**SMOKED ANDOUILLE SAUSAGES** served with a variety of mustard dipping sauces  
**CORN MAQUE CHOUX** sauteed corn, onions, bell peppers, celery, tomatoes, & fresh garlic  
**ROASTED NEW POTATOES** oven roasted with cayenne pepper & dill