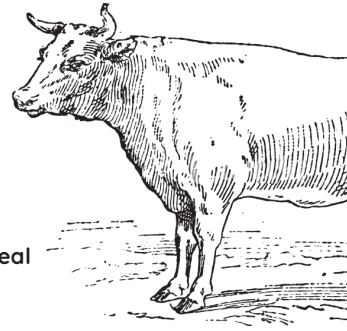


# SOUTHERN COMFORT

## 2019 MENU

### Fried, Grilled & Roasted



#### Southern Fried Chicken

*Southern style buttermilk drenched, breaded & fried breast, thighs and drummies.*

#### Char Grilled Chicken

*Char-grilled chicken rubbed with a special blend of herbs from Hickory Cottage Farm and grilled over charcoal & hickory wood.*

#### Rubbed & Roasted Chicken

*Slow roasted chicken breast, thighs & drummies rubbed with a special blend of seasoning from Hickory Cottage Farm.*

Sides ~ Pick up to 3 choices with your meal

Fried Okra  
Slow Cooked Seasonal Greens  
Southern Green Beans  
Sweet Corn Casserole  
Brown Sugar Glazed Carrots  
Cole Slaw (creamy or vinegar)  
Baked Beans  
Macaroni & Cheese  
Macaroni Salad  
Potato Salad  
Mashed Potatoes & Gravy (brown or white)  
Sweet Potato Casserole  
Candied Yams

### Smoked, Grilled & Charred

#### Slow Roasted Pulled Pork

*Slow roasted & hand pulled pork. Seasoned to perfection with a special seasoning blend from Hickory Cottage Farm.*

#### Carolina Style Pork

*Slow smoked & chopped. Seasoned to perfection with a special seasoning blend from Hickory Cottage Farm.*

#### Beef Brisket (\$4 extra per guest)

Rich & beautifully marbled brisket, slow smoked for 12 hours & served sliced. Chopped upon request.

#### Smoked Hot Links

Hickory smoked pork hot links (mild upon request). Made locally in middle Tennessee.

#### Smoked BBQ Chicken

Slow smoked & seasoned to perfection with a special blend from Hickory Cottage Farm. Chicken breast, thighs & drummies.

*All Smoked, Grilled & Charred meals come with signature Hickory Cottage Farm Memphis BBQ, Memphis Habanero Hot BBQ and Alabama White sauces. More sauces available upon request.*

*Sides ~ Pick up to 3 choices with your meal.*

### Marinated, Braised & Slow Cooked

#### Double Taco, Bowls & Salads

*Choose 2 proteins (chicken, steak, carnitas, barbacoa, tofu sofrito or mixed vegetables). Then pick 2 bases (white rice, brown rice, salad mix, black beans or pinto beans), 2 toppings (fajita mix, cheese or sour cream), and 2 salsas (market tomato, salsa verde, Mexican street corn or diablo hot).*

#### Triple Taco, Bowls & Salads

*Choose 3 proteins (chicken, steak, carnitas, barbacoa, tofu sofrito or mixed vegetables). Then pick 2 bases (white rice, brown rice, salad mix, black beans or pinto beans), 2 toppings (fajita mix, cheese or sour cream), and 2 salsas (market tomato, salsa verde, Mexican street corn or diablo hot).*

All entrees come with non-alcoholic beverages (Sweet tea, unsweet tea, lemonaid & water). As well as disposable plates, cup, silverware & napkins. We are also happy to provide rentals. Please ask to see our samples. If you are in need of disposable cheifing dishes they are \$7 per set up (stand, sternos and a pan for water).

Chips (corn or flour) \$ 0.50 per guest

Guacamole (fresh made) \$1 per guest (prices subject to mkt change)

Queso Dip \$0.50 per guest

