

VILLAGE WHISKEY

EVENTS MENU

BASIL HAYDEN RECEPTION

\$45 PER PERSON | PRICED FOR UP TO 2 HOURS

STATIONED

ROASTED POBLANO CORNBREAD

Maple Butter

DEVILED EGGS

Mustard, Tarragon, Capers

HOUSEMADE PICKLES

Served with Whipped Ricotta & Grilled Sourdough

SMOKED WINGS

Bourbon Glaze, Buttermilk Ranch, Pickled Celery, Cornbread Crumble

DUCK FAT FRIES

Cheddar Sauce

PASSED

LOW COUNTRY HUSH PUPPIES

Blue Crab, Maple Butter

PULLED PORK SLIDERS

Pickled Jalapeños, Mustard Greens, Pimento Cheese, Cooper Sharp

HOT CHICKEN SLIDERS

Buttermilk Fried Chicken, Buttermilk Ranch, Dill Pickles

VILLAGE WHISKEY BEEF SLIDERS*

Wagyu House Blend, Tomato, Boston Bibb, Smoked Thousand Island, Sesame Roll

FRIED PICKLES

Hand-Breaded, Buffalo Aioli

FOUR ROSES MENU

FAMILY STYLE | \$45 PER PERSON

FIRST COURSE

FRIED PICKLES

Hand-Breaded, Buffalo Aioli

DEVILED EGGS

Mustard, Tarragon, Capers

PIMENTO CHEESE DIP

Garlic Sourdough Toast

SECOND COURSE

THE VILLAGE BURGER*

Wagyu House Blend, Sesame Roll, Tomato, Boston Bibb, Smoked Thousand Island

PIMENTO CHEESE VEGGIE MELT

Pimento Cheese, Cooper Sharp, Mustard Greens, Caramelized Onions, Pickled Jalapeños, Bourbon Barrel Hot Sauce, Pickled Celery

COBB SALAD

Blackened Chicken, Romaine, Avocado, Cherry Tomatoes, Bacon, Blue Cheese

DESSERT

LIME POSSET

Lime Custard, Brown Butter Streusel, Buffalo Trace Bourbon Whipped Cream

ANGEL'S ENVY MENU

FAMILY STYLE | \$55 PER PERSON

FIRST COURSE

VILLAGE WHISKEY BEEF SLIDERS*

Wagyu House Blend, Tomato, Boston Bibb, Smoked Thousand Island, Sesame Roll

DEVILED EGGS

Mustard, Tarragon, Capers

FRIED PICKLES

Hand-Breaded, Buffalo Aioli

PIMENTO CHEESE DIP

Garlic Sourdough Toast

SECOND COURSE

STEAK & FRIES*

8 oz. Butcher's Steak, Duck Fat Fries, Bourbon Poivre Vert Sauce

CEDAR-PLANK SALMON*

Faroe Islands Salmon, Bourbon Glaze, Mashed Sweet Potatoes, Green Bean Salad, Bacon Vinaigrette

BAKED MAC & CHEESE

Cheddar Cheese Sauce, Rigatoni, Butter-Toasted Cracker Crumbs

DESSERT

CHOCOLATE BOURBON CHESS PIE

A Southern Original, Buffalo Trace Bourbon Whipped Cream

UPGRADES

CAESAR CARDINI SALAD +\$5 PP

Romaine, Cherry Tomatoes, Shallots, Parmesan, Brown Butter Croutons

BOURBON-GLAZED PORK CHEDDAR FRIES +\$7 PP

Housemade Bourbon-Glazed Pulled Pork, Cheddar Sauce, Duck Fat Fries

BEVERAGES

BILLED ON CONSUMPTION

*Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.