CAMPFIRE

\$20

APPETIZERS

ROASTED RED PEPPER AND ARTICHOKE DIP served with Grilled French Bread and Chips

CARROT GINGER BISQUE *GF

CRAWFISH HUSH PUPPIES WITH CAJUN REMOULADE

ENTRÉES

BONE-IN SMOKED PORK CHOP WITH SWEET VIDALIA PUREE

GRILLED TOFU WITH MEDITERRANEAN ISRAELI COUS COUS. **GREEK OLIVES, AND CHERRY TOMATOES,**

STUFFED CHICKEN THIGH WITH ASGAARD FARMS GOAT CHEESE. SPINACH, AND WALNUTS SERVED WITH MADEIRA DEMI

DESSERTS

PANNA COTTA WITH BERRY COMPOTE















