BOOK YOUR EVENT!

Group Event Info
# EVENT MENU PRICING

## SOCIAL HOUR RECEPTION

Priced per item

### LUNCH

**GREEN ACRES**

- $25 per person / 2 courses
- $30 per person / 3 courses

### DINNER

**FARM FRESH**

- $35 per person / 3 courses

**THE HANGRY HEN**

- $50 per person / 4 courses

**CREAM OF THE CROP**

- $65 per person / 4 courses

### BRUNCH

(Only available on Sat. & Sun. from 9am-3pm)

**E-I-E-I-O**

- $25 per person / 2 courses

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Prices do not include tax or gratuity. Iced tea and fountain drinks are included in the limited menu pricing. Menu pricing & items are subject to change.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deviled Eggs</td>
<td>$1.25</td>
</tr>
<tr>
<td>Fried Green Tomatoes</td>
<td>$1.25</td>
</tr>
<tr>
<td>Roasted Butternut - Turmeric Hummus</td>
<td>$2.50</td>
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<tr>
<td>Arrosto Kisto</td>
<td>$2.25</td>
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<tr>
<td>Beef Jerky</td>
<td>$2.25</td>
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<tr>
<td>Caramelized Onion Dip</td>
<td>$1.25</td>
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<tr>
<td>Duckitos</td>
<td>$1.75</td>
</tr>
<tr>
<td>Wagyu &quot;State Fair&quot; Corn Dogs</td>
<td>$1.25</td>
</tr>
<tr>
<td>3 Little Pigs</td>
<td>$4.00</td>
</tr>
<tr>
<td>Thai Barbeque Duck Wings</td>
<td>$4.00</td>
</tr>
<tr>
<td>Local Board</td>
<td>$4.00</td>
</tr>
<tr>
<td>Local Goat Cheese Fondue</td>
<td>$3.50</td>
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</tbody>
</table>
GREEN ACRES LUNCH

$25 FOR TWO COURSES
choose farm salad or whiskey cake

$30 FOR THREE COURSES

STARTER

FARM SALAD
house greens, cucumber, carrot, grape tomatoes, shaved radish, white balsamic vinaigrette

MAIN
(choose one)

DOUBLE DOUBLE BURGER
bacon, white American, house mayo, mustard, lettuce, tomato, onion, pickles, challah bun

CHICKEN & CHEESE MELT
rotisserie chicken, pesto mayo, avocado smash, bacon, lettuce, tomato, dill Havarti, toasted sourdough

(choose two)

CRISPY CHICKEN & SPINACH
spinach, gem lettuce, vermont white cheddar, spiced pecans, apples, grapes, buttermilk-yogurt vinaigrette

ROTISERIE FARM BIRD
spit-roasted half chicken, Brussels sprouts, bacon, mustard vinaigrette, gremolata

GRILLED SALMON
ancient grains, fennel, celery root, squash, dried cranberries, feta

PIGGYBACK RYE-D
pork brisket, sorghum - rye glaze, malted rye berries, cranberry, labneh

DESSERT

WHISKEY CAKE
toffee torte, bourbon anglaise, spiced pecans, housemade vanilla whipped cream
FARM FRESH DINNER

$35 for three courses / $40 for four courses

SNACKS

(choose three)

DEVILED EGGS | FRIED GREEN TOMATOES | DUCKITOS
ROASTED BUTTERNUT-TURMERIC HUMMUS

STARTER

FARM SALAD
house greens, cucumber, carrot, grape tomatoes, shaved radish,
white balsamic vinaigrette

MAIN

(choose three)

CHICKEN & CHEESE MELT
rotisserie chicken, pesto mayo, avocado smash, bacon, lettuce, tomato, dill Havarti, toasted sourdough

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DESSERT

WHISKEY CAKE
toffee torte, bourbon anglaise,
spiced pecans, housemade vanilla whipped cream
THE HANGRY HEN

$50 FOR 4 COURSES

SNACKS
(choose three)

FRIED GREEN TOMATOES | DEVILED EGGS
ROASTED BUTTERNUT - TURMERIC HUMMUS | ARROSTO MISTO
LOCAL BOARD | LOCAL GOAT CHEESE FONDUE

STARTER

FARM SALAD
house greens, cucumber, carrot, grape tomatoes, shaved radish, white balsamic vinaigrette

MAIN
(choose three)

GRILLED SALMON
ancient grains, fennel, celery root, squash, dried cranberries, feta

ROTISERIE FARM BIRD
rotisserie spit-roasted half chicken, Brussels sprouts, bacon, mustard vinaigrette, gremolata

GRILLED SIRLOIN
cheesy couscous “risotto”, broccolini, crimini, red miso butter

WHISKEY BRAISED SHORT RIB
smoked beef short rib, spaghetti squash, whiskey demi-glace, gremolata

DESSERT

WHISKEY CAKE
toffee torte, bourbon anglaise, spiced pecans, housemade vanilla whipped cream
## CREAM OF THE CROP

$65 PER PERSON

**SNACKS**

(choose three)

- Fried Green Tomatoes
- Deviled Eggs
- Roasted Butternut - Turmeric Hummus
- Arrosto Misto
- Local Goat Cheese Fondue
- Local Board

**STARTER**

(choose one)

- Ancient Grain Salad
  - local greens, kamut, freekeh, apples, root veggies, peppadews, candied cashews, ginger vinaigrette
- Baby Kale & Goat Cheese Salad
  - cranberries, pickled mustard seeds, grilled broccolini, local goat cheese, pumpkin seeds, sorghum vinaigrette

**MAIN**

(choose three)

- Grilled Salmon
  - ancient grains, fennel, celery root, squash, dried cranberries, feta
- Lamb T-Bones
  - red chile - jack grits, spicy green tomato pickles
- Grilled Sirloin
  - cheesy couscous “risotto”, broccolini, crimini, red miso butter
- Whiskey Braised Short Rib
  - smoked beef short rib, spaghettisquash, whiskey demi-glace, gremolata
- Grilled Mauritius Redfish
  - harvest squash roast, red onion, cauliflower, browned butter aioli

**SIDES**

(choose two)

- Adult mac n’ cheese, roasted Brussels sprouts w/ bacon
- Red-chile jack grits, sautéed green beans, charred broccoli

**DESSERT**

Whiskey Cake

- toffee torte, bourbon anglaise, spiced pecans, housemade vanilla whipped cream
E-I-E-I-O BRUNCH

$25 FOR TWO COURSES

Add farm salad or whiskey cake for an additional $5

SNACKS
(choose three)

FRIED GREEN TOMATOES  |  BACON - JALAPEÑO DROP BISCUITS
DEVILED EGGS  |  CARAMELIZED ONION DIP

MAIN
(choose three)

FARMHOUSE HAM BENEDICT
English muffin, shaved Niman Ranch ham, avocado smash, poached local eggs, smoked chile hollandaise, chives

PARKER’S BREAKFAST
sunny up local eggs, sweet and spoky pork chop, herbed potatoes, bacon - poblano biscuits, red chile - jack grits

B.E.L.T.
bacon, brioche, sunny up local egg, lettuce, farmhouse red tomatoes, fried green tomatoes, remoulade

HANGOVER BURGER
bacon, white American, sunny up local egg, house mayo, mustard, lettuce, tomato, onion, pickles, challah bun
*For groups of 15 or less*

CINNAMON ROLL PANCAKES
maple-cream cheese icing, candied pecans

CHICKEN & WAFFLE
bacon-laced mesquite flour waffle, crispy chicken tenders, sunny up local eggs, maple syrup, house sausage gravy
Let us share our whiskey knowledge with you and your guests! With over 350 whiskies, we can offer your guests a broad variety of tastings and create an interactive experience.

Interested in trying something new, but not sure where to start? Allow our experts to pair your menu selections with the most complementary beer, wine, or whiskey available. Our pairings are a great way to try something new, while taking the guesswork out of it.

Your cocktail class is the perfect icebreaker for your next event. Work with us in choosing a cocktail to teach the group with one of our craft bartenders. Market Price; based on selection.

**BEVERAGE SELECTIONS**

**OPEN BAR:** Host pays for attendee’s beverages. Charged per consumption.

**HOSTED BAR:** For your convenience, we offer a bar with a designated bartender in the room - $150 service fee. Beverages charged per consumption.

**DRINK TICKETS:** The host issues tickets to attendees for a specific number of drinks. Charged per consumption. (Drink tickets available to host by request).

**BEVERAGE PACKAGES:** Available upon request. Please ask your local sales manager for options and pricing.

**STOCK CHART**

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**WHISKEY TASTING EXPERIENCE**

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**PAIRING**

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**FLIGHTS**

Offer each of your guests a preselected side-by-side tasting of whiskey, beer or wine.

**BEER FLIGHTS:**
- Local flight $12
- Hop Head Flight $13

**SPIRIT FLIGHTS:**
- Rye Whiskey Flight $16
- Bourbon Flight $16
- Scotch Flight $18
- Irish Flight $18

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**COCKTAIL CLASSES**

Our cocktail class is the perfect icebreaker for your next event. Work with us in choosing a cocktail to teach the group with one of our craft bartenders. Market Price; based on selection.
Our sprawling community tables allow your guests a casual space that is great for happy hours, social gatherings, celebrations and meet & greets.

**Amenities:**
Accommodates up to 48 guests

Our covered patio comes equipped with a fireplace and its own private Old Fashioned Bar fit for any whiskey aficionado.

**Amenities:**
Accommodates up to 48 guests

Our fully enclosed private dining room that’s perfect for office parties, working lunches, rehearsal dinners or any other social event. Private and semi-private options available.

**Amenities:**
Accommodates up to 40 guests seated or 50 guests for a standing reception

**AV Capabilities**

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**PATIO**

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**THE PEN**

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**MIX & MINGLE**

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2223 N. WESTSHORE BLVD B207
TAMPA, FL 33607
813-535-9955