

VISITATION ACADEMY BACKYARD BBQ

ON ARRIVAL

sparkling wine and canapés

-or-

beer and snacks

FOR THE TABLE

crudités of local late harvest vegetables

iced shellfish cracked crab claws, marvesta prawns, olde salt oysters, classic cocktail, and mignonettes

deviled eggs assortment of roes, pickles, and meats

FIRST COURSE

classic wedge salad reinterpreted iceberg lettuce, bacon, blue cheese

SECOND COURSE

three meat platter

hickory smoked ribs spiced dry rub, carolina and memphis style sauce

smoked painted hills farm beef brisket

herb basted crispy chicken thighs

SIDES FOR THE TABLE

braised greens

creamed sweet yellow corn

baked summer beans

dill potato salad

cole slaw

BREADS

buttermilk and chive biscuits

corn bread

bacon brioche

DESSERT

“nitro” banana pudding

chef bryan voltaggio and staff

consuming raw or undercooked fish, shellfish, meats, and or poultry, may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.