

MENU

Made from scratch by Chef Aaron Weible

APPETIZERS:

- *Deviled Eggs with Candied Bacon & Sweet Bourbon Glaze*
- *Bacon Jam Bruschetta with Goat Cheese & Roasted Beets*
- *Warm Bacon Pimento Dip with Tortilla Chips*
- *Bacon Wrapped Pork-belly Bites with Cherry Glaze*
- *Pork "Wings" with Bourbon Mustard*

SALAD:

- *Chop Salad - Iceberg, Romaine, Arugula, Golden Raisins, Blue Cheese, Heirloom Tomato, Crispy Pork Rinds, Creamy Apple Bacon Dressing*
- *Mini Rolls with Maple Butter*

DINNER:

- *Clemens Farms Maple Brined Pork Chop with Bourbon Apple Cranberry Chutney*
- *New Potato Brussels Sprout Hash with Pancetta & Garlic Vinaigrette*

DESSERT:

- *Bourbon Candied Bacon Pumpkin Cheesecake*

