## PREMIUM ROASTS

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All our large format premium roasts are carved tableside and served family style for up to 26 guests.

We do require a 5-day notice for all reservations.

<table>
<thead>
<tr>
<th>Premium Roast</th>
<th>Slow Roasted, Au Jus, Horseradish</th>
<th>Slow Roasted and Smoked</th>
<th>Roasted with Herbs and Citrus</th>
<th>80 per guest</th>
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</thead>
<tbody>
<tr>
<td><strong>Prime Rib of Beef</strong></td>
<td>85 per guest</td>
<td>85 per guest</td>
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<tr>
<td><strong>Leg of Lamb</strong></td>
<td>Smoked and Herb Roasted</td>
<td>80 per guest</td>
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<td><strong>Whole Pig</strong></td>
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<td><strong>Chicken Feast</strong></td>
<td>Our Signature Roasted &amp; Buttermilk Fried</td>
<td>75 per guest</td>
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<td><strong>Wild Whole Salmon</strong></td>
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### FOR THE TABLE

**Burrata**
- Seasonal Fruit, Balsamic, Arugula

**RR Chopped**
- Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette

**Charcuterie Board**
- Chef’s Selection Housemade and Local Charcuterie Pickles, Fruit Preserves, Mustard

**Cheese Board**
- Selection of Hard and Soft Cheese, Toasted Bread, Fruit Preserves

**Baby Gem**
- Spring Onion, Shaved Carrot, Mint, Hazelnut, Parmesan, Lemon Vinaigrette

**Arugula**
- Asparagus, Radish, Pecorino, Almonds, Green Goddess

### Roots, Shoots & Veggies

**River Roast Potatoes**
- Red Wine Vinaigrette

**Carrots & Dirt**
- Pumpernickel Crumbs, Goat Cheese, Balsamic

**Supper Club Mushrooms**
- Herbs, Brioche

**Asparagus**
- Tarragon Vinaigrette, Crispy Shallots

**Creamed Spinach**
- Garlic, Fennel, Tarragon

**Street Corn**
- Lime, Chili, Cheese, Crema

### Family Style Dessert

**Key Lime Pie**
- Key Lime Juice, Classic Graham Cracker Crust, Torched Meringue

**Seasonal Cobbler**
- Market Fruit, Biscuit Topping, Housemade Ice Cream

**Chocolate Cake**
- Fudge Icing, Chocolate Sauce, Shaved White Chocolate

**Carrot Cake**
- Carrot and Parsnip Cake, Cream Cheese Icing, Fried Carrot Shavings, Cinnamon & Sugar

### * Beverage Add-On *

**Craft Bottle Service**
- Pre-Select A Handcrafted Classic Cocktail, Bottled for the Table
  - 95

**Social House Smash**
- Choose Your Base Spirit We Will Dress It With Citrus, Sugar And Herbs
  - 140

**Porron Punch**
- Seasonal Punch Served In The Traditional Glass Pitcher
  - 65

* A service charge of 20% and sales tax will be added. Deposits are non-refundable for all cancellations within 5 days of reservations.