



BIG FIB FEAST



LITTLE FIB PRIVATE DINING • FOR ANY OCCASION

REFRESHMENTS

Large Format Punch Bowl

Seasonal crafted cocktails

Bucket of Brews

Selection of beers

Bottles of Bubbles

Bar Cart Bottle

Spirit of choice with a bar cart spread to craft your very own

Round of Shots for the Table

Lemon Drop, Kamikaze, or Buttery Nipple

Each Fib Feast is served with an opening spread of deviled eggs & pimento cheese ball

MAINS

Choose protein and three sides. Whole proteins carved tableside.

Smoked Ribeye 85

rosemary crust, au jus, horseradish
Serves 10-14

Ma... The Meatloaf! 60

sorghum ketchup, crispy onions
Serves 8-10

Beer Can Chicken 55

house honey brew, alabama white sauce, jack bbq
Serves 4-6

Shake Chicken 55

sweet tea brine, local hot sauce, green goddess
Serves 8-10

Whole Roasted Salmon 70

deviled crab and cornbread stuffing, charred citrus butter
Serves 10-12

Smoked Pork Shoulder 60

applewood smoke, lettuce cups, bourbon-honey glaze
Serves 10-14

SIDES

Cornbread Madeleines

local honey butter

Whipped Potato

sly rye gravy

Market Salad

house dressing

Braised Greens

TN grassfed bacon

Horseradish Coleslaw

Roasted Kabocha Squash

Local Grits

aged cheddar

SWEETS

**Birthday
Confetti Cake**

**Classic
Grasshopper Pie**

**Pineapple Upside
Down Cake**

**Traditional
Baked Alaska**

Applicable state sales tax goes to the state. An 18% gratuity charged to parties of 6 or more to be distributed to the server. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.



HOSPITALITY IN HIGH FIDELITY