

MOCKINGBIRD

GRADUATION WEEKEND 2024

APPETIZER

CRISPY FRIED SHRIMP

Cajun Remoulade Sauce, Hot Honey Drizzle, Southern Cole Slaw | DF, GF

MIXED GREEN SALAD

Goat Cheese Crumbles, Fresh Strawberries,
Candied Almonds, Basil Vinaigrette | GF, can be V

MAIN COURSE

GRILLED BEEF TENDERLOIN

Garlic Mashed Potatoes, Sauteed Green Beans,
Caramelized Onion-Whiskey Demi Glace | GF

CAJUN SPICED SALMON

Creole Rice Pilaf, Sauteed Green Beans, Zatarain's Mustard-Lemon Aioli | GF, DF

HOUSE SMOKED CHICKEN BREAST

Cheddar Grits, Braised Collard Greens, Alabama White BBQ Sauce | GF

I CAN'T BELIEVE IT'S NOT "MEAT"LOAF

Vegan Meatloaf, Herb Roasted Potatoes, Sauteed Green Beans, GF Tomato Gravy | GF, V

DESSERT

FLOURLESS CHOCOLATE CAKE

Whipped Cream, Salted Caramel Sauce, Blackberries | GF

NEW YORK STYLE CHEESECAKE

Fresh Raspberries & Raspberry Sauce

\$65 per person plus
tax + 20% service charge

Children's meal available for
children 12 and under.

Please notify your server of any
dietary restrictions.

Menu subject to change based on availability

