

Spring House

BLACKBERRY FARM BEER DINNER

HORS D'OEUVRES

SMOKED WEST INDIES SALAD, HOUSEMADE CRACKER
CRISPY THIN CATFISH, FERMENTED RUTABAGA TARTAR
HICKORY GRILLED CHICKEN OYSTERS, MUSTARD BBQ

CLASSIC SAISON

BARREL SERIES BRETT SAISON

WILD CLASSIC SAISON

18 MONTH SAISON

FIRST COURSE

CHILTON COUNTY PEACH FOCACCIA
ASHER BLUE CHEESE, BLACK WALNUTS
BARREL SERIES BRETT BELGO IPA

SECOND COURSE

SMOKED MANCHESTER FARMS QUAIL
BABY CARROTS COOKED IN HAY, POIRIER'S CANE SYRUP
NATIVE SERIES SORGHUM SAISON

THIRD COURSE - FAMILY STYLE

HICKORY GRILLED GULF GROUPER
MARINATED EARLY SUMMER VEGETABLES
SENSIBILITY FARMHOUSE ALE

FOURTH COURSE

CHILTON COUNTY STRAWBERRY COBBLER
SASSAFRASS ICE CREAM
ABBEY QUAD BELGIAN ALE