

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

FIRST COURSE

CHILTON COUNTY PEACH FOCACCIA
ASHER BLUE CHEESE, BLACK WALNUTS

BARREL SERIES BRETT BELGO IPA

SECOND COURSE

SMOKED MANCHESER 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