

OXBOW

BAR & GRILL

NEW YEAR'S EVE MENU

FIRST FLOOR

BOURBON SHORT RIB

Aged Cheddar Grits, Maple Roasted Shallots

GRILLED CAULIFLOWER

Chermoula, Toasted Peanuts,
Blistered Tomato, Lime, Carolina Gold Rice

BUTTERMILK FRIED CHICKEN

Smoked Cheddar Mac & Cheese
Cider Braised Greens, Hot Honey

SECOND FLOOR

"SEACUTERIE" BAR

Pickled Shrimp, Swordfish Bacon Tuna Nduja
Mussel Conserve, Smoked Fish Rillettes
Pastrami Salmon, Lobster Deviled Eggs
East & West Coast Oysters (Oyster Shucker)

ACCOMPANIMENTS

Crackers, Rye & Sourdough Bread
Cultured Butter, Whole Grain Mustard
Fermented Cucumbers, House Hot Sauce

FEASTING TABLE

Regional Cheeses, Pimento Cheese
Country Pate, Cured Meat, Grilled Artichokes
Roasted Peppers & Asparagus, Olives, Preserves,
Honeycomb, Nuts, Assorted Pickles
Peppadew, Biscuits, Crackers

SWEETS TABLE

Assorted Holiday Mini Pastries
Gingerbread Creme Brulee, Mocha Eclair
Pumpkin Cheesecake with Maple and Pecans
Apple Frangipane Tart, Almond Snowball Cookies