



HABERDISH

Catering Menu

STARTERS



HOUSE PICKLES
\$8 PINT / \$15 QUART
house dill or bread & butter

SMOKEY BOILED PEANUTS
\$30 HALF PAN
in the shell

HUSHPUPIES
\$27 HALF PAN / \$50 FULL PAN
fried cornmeal dough, sweet tea butter

HOUSE PIMENTO CHEESE
\$16 PINT
with crispy bread

SMOKED DEVEILED EGGS
\$15 / DOZEN
*smoked whites, chives, paprika;
add smoked trout +\$6 / dozen*

NASHVILLE HOT SHRIMP SKEWERS
\$5 / SKEWER ~ MINIMUM OF 10
tossed in nashville hot sauce, with bread & butter pickles, pickled red onions (3 shrimp per skewer)

ENTREES



BONE-IN FRIED CHICKEN \$19 HALF / \$34 WHOLE
brined, battered, fried

FRIED CHICKEN TENDERS \$3.50 EACH
brined, battered, fried

BONELESS FRIED CHICKEN THIGHS \$5 EACH
brined, battered, fried

SMOKED CHICKEN \$18 HALF / \$32 WHOLE
tossed in alabama white sauce

BBQ RIBS \$19 HALF / \$36 WHOLE
st. louis-style cut, house bbq sauce

CAST IRON CAULIFLOWER STEAK \$16 HALF / \$28 WHOLE
smoked chimichurri

HOUSE SMOKED PULLED PORK \$15/POUND
house vinegar sauce or house bbq

SHRIMP & CHEDDAR GRITS \$55 HALF PAN / \$100 WHOLE PAN
with bacon jam

SIDES

priced by half pan / whole pan



SWEET POTATO DUMPLINGS \$45 / \$80
savory, brown butter, sage, mascarpone & parmesan

CAST IRON PURPLE CABBAGE \$45 / \$80
bacon jam, goat cheese, scallions

COLLARD GREENS \$35 / \$60
slow-cooked in smoked vegetable stock

PAN-CHARRED CAULIFLOWER \$35 / \$60
sunflower seed & roasted red pepper sauce, toasted sunflower seeds, scallions

BRAISED RAINBOW CARROTS \$35 / \$60
charred parsley crema, candied benne seeds

MAC & CHEESE \$45 / \$80
creamy three-cheese mornay sauce, baked cheese top

KALE SALAD \$45 / \$80
oranges, candied benne seeds, goat cheese, pomegranate-molasses dressing

CREAMY CHEDDAR GRITS \$45 / \$80
slow-cooked anson mills grits, aged white cheddar

SOUTHERN POTATO SALAD \$35 / \$60
chopped egg & sweet relish, topped with paprika & scallions

FRIED POTATO WEDGES \$35 / \$60
potato quarters, fried & seasoned

SNOWFLAKE BISCUITS \$22 / DOZEN
homemade with lard

DESSERTS

priced by half pan / whole pan



BANANA PUDDING \$35 / \$65
bananas, vanilla wafers, whipped cream

BROWN BUTTER POUND CAKE \$40 / \$75
toasted with cream cheese whip, seasonal fruit



Thanks for thinking of us for your upcoming event!

Please note, there is a \$300 minimum for large pick up orders; and a \$500 minimum for delivery.

We require at least one week's notice for catering orders of 40 people or less.

We require at least two week's notice for catering orders of more than 40 people.

Ready to place a large pick-up or delivery order? Email us at:

tonidandelbrown.events@gmail.com

For all other takeout orders, view our dinner menu and order online:

www.haberdish.com