



HABERDISH

Catering Menu

SNACKS



HOUSE PICKLES

\$8 PINT / \$15 QUART

*house dill, bread & butter, or
a pickle trio with our daily pickle!*

SMOKED DEVEILED EGGS

\$21 / DOZEN

*smoked whites, chives, paprika;
... add smoked trout +\$6 / dozen*

HUSHPUPIES

\$30 HALF PAN / \$55 FULL PAN

fried cornmeal dough, sweet tea butter

PIMENTO CHEESE

\$16 PINT

with crispy bread

TROUT DIP

\$21 PINT

*with seasoned
house potato chips*



ENTREES

BONE-IN FRIED CHICKEN \$20 HALF CHICKEN / \$35 WHOLE CHICKEN

brined, battered, fried

FRIED CHICKEN TENDERS \$4 EACH

brined, battered, fried

BONELESS FRIED CHICKEN THIGHS \$7 EACH

brined, battered, fried

SMOKED CHICKEN \$18 HALF CHICKEN / \$32 WHOLE CHICKEN

tossed in alabama white sauce

BBQ RIBS \$20 HALF RACK / \$35 WHOLE RACK

st. louis-style cut, house bbq sauce

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

hand cut chimichurri

MISO PORK BELLY \$40/LB (5LB MINIMUM)

harmony ridge pork, nc miso bbq sauce, pickled veggies, toasted benne

SIDES

priced by half pan / whole pan



CAST IRON CAULIFLOWER \$40 / \$70

sunflower seed & roasted red pepper sauce, toasted sunflower seeds, scallions

COLLARD GREENS \$40 / \$70

slow-cooked in smoked vegetable stock

BRAISED LOCAL CABBAGE \$45 / \$80

caraway compound butter, lemon & dill

CRISPY BRUSSELS SPROUTS \$45 / \$80

local sorghum, lusty monk mustard, seasoned sunflower seeds

MAC & CHEESE \$45 / \$80

creamy three-cheese mornay sauce, baked cheese top

LEAFY GREENS SALAD \$45 / \$80

*gem lettuce, candied hazelnuts, herbs, radish, shaved
parmigiano reggiano, creamy herb dressing*

CREAMY CHEDDAR GRITS \$45 / \$80

slow-cooked anson mills grits, aged white cheddar

FRIED POTATO WEDGES \$40 / \$70

potato quarters, fried & seasoned

SNOWFLAKE BISCUITS \$30 / 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

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. These items can be cooked to order.*



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.

For catering orders for 40 people or less, the menu must be finalized at least 3 days in advance.

For catering orders for more than 40 people, the menu must be finalized at least 5 days in advance.*

**Some large orders may require more notice.*

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