



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



DILL GREEN BEANS \$45 / \$80

red wine vinegar, garlic, dill, shallots, chili flakes,
extra virgin olive oil, almonds

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

made with butter

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