

ENTREES

Half orders filled to feed 10-12 people and full orders filled to feed 20-22 people.

HERB ROASTED CHICKEN | GF

\$85 | \$150

A feta and lemon brined 6oz boneless, skinless chicken breast coated with herbs before being roasted. Served with caramelized onions a saffron rice pilaf.

DIJON & MAPLE GLAZED SALMON | GF

\$100 | \$170

A wild caught 5oz salmon piece, seared and finished in the oven with a delicious Dijon mustard and maple syrup glaze. Served with lemon and herb potato salad.

MEDITERRANEAN QUINOA BOWL | VG, GF

\$70 | \$110

Fluffy quinoa with roasted sweet potatoes, red onion, red bell pepper, cherry tomatoes, toasted chickpeas and feta cheese. Tossed with loads of fresh herbs and lemon vinaigrette.

MOROCCAN CHICKEN, CHICKPEA & DRIED APRICOT TAGINE

\$80 | \$130

Chicken thighs simmered in a white wine, 7-spice tomato sauce with chickpeas and dried apricots. Served with toasted almond and cilantro couscous.

* Vegetarian/Vegan Option Available

BUTTERMILK FRIED CHICKEN

\$80 | \$130

A mix of dark and white pieces, marinated in buttermilk for 24 hours before being fried to crispy goodness. Served with mashed potatoes.

MAC N' CHEESE

\$80 | \$130

A 3 cheese blend with penne pasta, southern pulled BBQ pork and pickled jalapeños. Finished with some garlic butter breadcrumbs and drizzle of BBQ sauce.

NORTH CAROLINA PULLED PORK PLATTER

\$80 | \$135

24 hour brine before being slathered in a dry rub and thrown into the smoker. Served with buns, vinegar coleslaw and 2 house made BBQ sauces: spicy vinegar BBQ sauce and Carolina mustard BBQ sauce.

OLD FASHION MEATLOAF | GF

\$80 | \$130

Everyone's favorite! The perfect mix of ground beef and pork with a whole lot of secret ingredients. Served with a side of mashed potatoes.

SIDES

STARCHES

\$25.5 | \$39.5

CREAMY POTATO MASH | VG, GF

LEMON & HERB POTATO SALAD | V, GF

HERBED RICE PILAF | V, GF

SPICED ROASTED SWEET POTATO

WEDGES | V, GF

MAC N' CHEESE – ADD \$10 | VG

VEGGIES

\$25.5 | \$39.5

ROASTED SEASONAL
VEGETABLES | V, VG, GF

CANDIED BRUSSELS SPROUTS | V, VG, GF

GARLIC SAUTÉED GREEN BEANS WITH
CHERRY TOMATOES | VG, GF

BOURBON AND MOLASSES
BAKED BEANS | V, VG, GF

CORN SAUTÉ WITH CARAMELIZED
ONIONS, BACON, SCALLIONS | GF

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CRUDITE

\$40 | \$62

Fresh veggies served with a choice of two dips: Chef's hummus, pimento cheese, green goddess dressing or herb Parmesan dressing.

CHEESE & CRACKERS

\$60 | \$105

Crisp crostini served with choice of one cheese dip and assorted cheese cubes. Pimento cheese, blue cheese dip, herbed ricotta.

CRAB DIP & SPINACH ARTICHOKE DIP

\$65 | \$110

Crab meat in a creamy roasted garlic sauce, traditional spinach and artichoke dip, crackers, bread.

FRUIT, CHEESE & CRACKERS

\$65 | \$108

Seasonal fruit platter served with crisp crostini and a choice of two: Blue cheese mousse, pimento cheese, herbed ricotta cheese dips and/or smoked salmon cream cheese spread for an additional \$10.

HOUSE-MADE SWEETS

SEASONAL BREAD PUDDING

\$45 | \$75

Seasonal fruit baked in a brioche bread custard served with a bourbon caramel anglaise sauce.

LOADED BROWNIES

\$30 | \$45

Big, super fudgy brownies loaded with marshmallows, chocolate chips and walnuts.

SALTED CARAMEL CUPCAKE

\$40/\$70

Vanilla and lemon scented cupcakes topped with a cream cheese frosting and salted caramel.

ASSORTED COOKIE PLATTER

\$30/\$45

A mix of chewy chocolate chip, macadamia nut and cinnamon raisin.

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BREADS

HOUSE CORN BREAD \$15 | \$25

HOUSE GARLIC AND ROSEMARY
FOCACCIA BREAD \$15 | \$25

ARTISAN ROLLS \$12.5 | \$20

BUTTER \$2.5 | \$5

SALADS

GARDEN SALAD

\$30 | \$50

Mixed greens, shredded mozzarella cheese, veggies and croutons with your choice of Parmesan herb dressing, honey balsamic vinaigrette, honey mustard, ranch, or blue cheese.

KALE & ROMAINE

\$38.5 | \$59.5

Mix of kale & romaine, sunflower seeds, tomato, shredded carrots, cannellini beans and pickled red onions. Choice of our house balsamic dressing, ranch, honey mustard or blue cheese.

VILLAGE CREW

\$38.5 | \$59.5

Kale, dried cranberries, spiced pecans, tomato, red onion and feta served with our house balsamic honey & Dijon vinaigrette.