

SUPPER OPTION TWO

\$32.99 per person • 20 Guests or More • Includes: Beverage, Tax and Gratuity



Choose one Farm Table entrée and enjoy bread from our bakery, a cup of soup and a dessert.

• FRIED CHICKEN •

Fresh chicken soaked in whole buttermilk and Tennessee hot sauce then dredged in seasoned flour and Ritz cracker crumbs. Served with your choice of two sides.

OPEN FACED POT ROAST

Slow cooked beef chuck roast simmered in its own juices until fork tender. Served over mashed potatoes on grilled fresh bread and covered with pan gravy. Served with your choice of one side.

· PORK RIBS ·

A full rack, hickory smoked in-house and mopped with our vinegar-based barbeque sauce. Served with your choice of two sides.



- MASHED POTATOES WITH GRAVY
- TURNIP GREENS
- GREEN BEANS
- CREAMED CORN
- CARROTS
- · COLESLAW
- · POTATO SALAD



BIG ORANGE SOAK CAKE

Mandarin orange cake with hot streusel topping.



- · ICED SWEET TEA
- · ICED UNSWEET TEA
- COFFEE
- · SODA POP

(FROM THE COCA-COLA CO.)





FARM KITCHEN.

DALE ALLEN

Phone: 865.365.1008

Email: manager@fiveoaksfarmkitchen.com 1638 Parkway, Sevierville, TN 37862































