



Allow James Beard nominated Chef Jeremiah Bacon and the Macintosh team to help you host a classic Lowcountry style "pig pickin" on our private Courtyard event space. We create a festive and uniquely Charleston interactive culinary experience that your guests will be raving about for months after the event. We elevate the ordinary back yard BBQ by utilizing locally raised heritage breed hogs, heirloom beans and grains and locally sourced produce. This style of menu is ideal for casual rehearsal dinners, holiday parties and corporate retreats.

We are happy to work with you to customize our menus and grill offerings to suit your tastes, budget and event style.

Lowcountry Pig Pickin'

***40 Guest Minimum**

(Please inquire about roast options for smaller groups)

\$70 per person

Includes:

Whole Roasted Heritage Breed Hog

Pulled, Chopped and Served Whole with a variety of Regional Sauces, White Bread Rolls and Housemade Pickles

****\$500 Pit Master Attendant Fee for whole hog**

Choice of:

3 Sides

1 Dessert

(Prices do not include alcohol, tax, or gratuity)

Optional Additions

"Beer Can" Grilled Whole Chicken

\$16 per person

Market Priced and Seasonal Selections:

Wood Fired Oysters

Locally Caught Whole Fish

Duck and Game Fowl

SIDES & DESSERTS

Vinegar Slaw

"Mac" & Cheese

Braised Local Greens

Baked Beans

Warm Potato Salad

Pecorino Truffle Frites

Seasonal Salad

Skillet Corn Bread with Honey Butter & Scallions

Deviled Eggs

Grouper Brandade

Banana Pudding

Seasonal Fruit Crisp

Pecan Pie

Menu Subject to change due to seasonal availability

For a detailed proposal, contact:

The Macintosh

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