



Lowcountry Pig Pickin'

Menu subject to change due to seasonal availability
Prices do not include alcohol, tax, or gratuity

***40 Guest Minimum**

(Please inquire about roast options for smaller groups)

\$70 Per Person

Includes:

Whole Roasted Heritage Breed Hog

Pulled or Chopped with a Variety of Regional Sauces and Housemade Pickles

Choice of:

3 Sides

1 Dessert



Sides & Desserts

Vinegar Slaw

"Mac" & Cheese

Braised Local Greens

Baked Beans

Potato Salad

Pecorino Truffle Fries

Seasonal Salad

Skillet Corn Bread with Honey Butter & Scallions

Banana Pudding

Seasonal Fruit Crisp

Peacan Pie

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

Deviled Eggs

Grouper Brandade



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

For a detailed proposal, please contact:

Aubrey Ervin

aervin@theindigoroad.com

843.789.4299