

1929 SALAD (GF) (V) (VG)

Kale / Spiced Sweet Potatoes / Dried Cranberries / Wild Rice / Spiced Walnuts / Goat Cheese / Cinnamon Vinaigrette

GRILLED SEASONAL VEGETABLE PLATTER (V)

Balsamic Glaze

SMOTHERED GREEN BEANS (GF)

Caramelized Onions / Applewood Bacon / Mushrooms

CANDIED YAMS (GF) (V) (VG)

reet Potatoes / Marshmallow / Brown Sugar / Candied Pecans

EGG & CHEESE CROISSANTS (V)

BACON, EGG, & CHEESE CROISSANTS

CRISPY CHICKEN TENDERS

Honey Mustard / Molasses BBQ Sauce

CHERRY & PECAN STUFFED TURKEY (GF)

Sage Gravy / Martin's Potato Rolls

Proof of the Pudding's kitchens are not allergy free environments. Our kitchens and facilities do use wheat, eggs, soybean, milk, peanuts, tree nuts, fish and shellfish.

NOVEMBER 23

proof the budding



EGG SALAD SLIDER

Wicked Pimento / Arugula / Martin's Slider Rolls

FRENCH DIP SLIDER

Caramelized Onion / Provolone / Martin's Potato Rolls

UGA'S FAMOUS SAUSAGE DIP

Pita Chips / Tortilla Chips

FALL HARVEST FLATBREAD (V)

Grilled Vegetables / Whipped Feta / Balsamic Fig Glaze

FENWAY CLASSIC

Wild Mushrooms / Roasted Red Peppers / Provolone / Truffle Aioli

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