

handcrafted cocktails | modern fare | southern hospitality

Stave & Still

thestaveandstill.com | @thestaveandstill

welcome friends to an evening of
Whiskey, Bourbon & Rye

Wednesday, November 4, 2020
6:30 PM Reception | 7:15 PM Dinner

\$150 per person plus tax and gratuity

while mingling

Maple Bourbon Smash - Buffalo Trace Bourbon, Kentucky

Orange Candied Bacon | Smoked Gouda & Black Cherry Tarts

whilst we sit

Sagamore Double Cask Rye, Maryland

Brown Sugar Glazed Colossal Shrimp. Chipotle Cornbread. Pomegranate Reduction

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Quiet Riot American Single Malt Whiskey, Maine

Swordfish Steak. Cranapple Chutney. Fire Roasted Corn.

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Cedar Ridge Bourbon, California

Kobe Steak Tartare. Truffled Quail Egg.

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Yellow Rose Maple Finished Rye Whiskey, Texas

Salted Caramel Beignet. Maple Cream

*created specifically for Stave & Still by Glazy Susan, Worcester



SILVER OAK

TWOMEY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please drink responsibly