

Handhelds

Serves 10-12

'Kobe Beef'* Sliders 70

Wagyu beef, cheddar cheese, house made sauce, caramelized onions.

Dixie BBQ Sliders 65

Smoked pulled pork and house made jicama slaw.

Cuban GFO | 65

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.

Sweet

Salted Caramel Cheesecake 65

NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. Serves 10-12.

Chocolate Decadence GF | 60

Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. Serves 14.

Wine + Beer

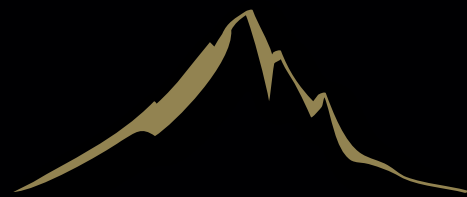
Compliment your selections with our extensive craft beer selection and premium wine list.

Contact location for selection and pricing.

Wine by the bottle

Bottled Beer

Growlers



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SEDONA

TAPHOUSE

CATERING MENU

Charlottesville
1035 Millmont St
Charlottesville, VA 22903
434.296.2337

For location information visit,
www.sedonataphouse.com

Menu prices and items subject to change and may vary by location.

Soup + Salad

Serves 10-12. Salads served with bread + butter.

Tomato Basil Soup 21.9 | 2 quarts
House made.

STH Clam Chowder 36.9 | 2 quarts
House made. New England style. Contains bacon.

Sedona House Salad GF HH V+ | 26.9
Organic greens, tomatoes, red onion, heart of palm. House made balsamic vinaigrette.

Caesar Salad GFO | 28
Romaine hearts, parmesan, croutons. House made Caesar dressing.

Julie's Farmer Salad GF HH VO+ | 38
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette dressing.

Starters

Serves 12

Guacamole** GF HH VO+ | 32
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.

Desert Fire Jalapeños GF | 60
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot + spicy.

Classic Hummus GFO VO+ | 36.9
Herbed oil, feta, cucumber, flatbreads.

Canyon Crab Flatbread GFO | 69
Crabmeat, melted cheese, remoulade.

Spicy Thai Shrimp GF HH | 69.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.

Steamed Shrimp GF HH | 19/lb
Old Bay, house made cocktail sauce, horseradish.

Southwest Wings GF | 70
Roasted and smoky with just the right amount of kick. Ranch and celery.

Entrée

Serves 10-12

Chicken Marsala GF | 85
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

Wild Man Steak* GF | 89.9
USDA Choice Black Angus flat iron, melted fontina cheese, mushrooms, and a gorgonzola cream sauce.

Chuckawalla Chicken GF | 80
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

Roman Parmesan Crusted Chicken 80
Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa.

Grilled Salmon* GF HH | 115
Organic, certified sustainable, fresh caught, grilled. Topped with pineapple mango salsa.

Crab Cakes GF | 130
House made, jumbo lump crab cakes with house made remoulade.

Devil's Pass Pasta GFO | 85
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

Pasta Primavera GFO V VO+ | 68
Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce.

Sides

Garlic Whipped Potatoes GF | 25
Roasted Brussels Sprouts GF | 28
Steamed Broccoli GF | 25
Macaroni + Cheese GFO | 35

GF = Gluten Free GFO = Gluten Free Option
HH = Heart Healthier V = Vegetarian V+ = Vegan
VO+ = Vegan Option

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, and sesame.