

Karmelkorn Shop Menu

Three Mad Poppers Caramel Corn - \$6

Flavors include : Caramel, Cheddar Caramel, Rainbow (Multiple Fruit Flavors), Mad Mix, and Seasonal Varieties

Pop

Small - \$2.00
Medium - \$3.00
Large - \$4.50

Popcorn*

Small - \$3.75
Medium - \$7.00
Large - \$9.00
~Larges get 1 free refill~

Combos

Combo A - \$13.25
(Large Pop and Popcorn)

Combo B - \$17.50
(2 Large Pops and 1 Large Popcorn)

Combo C - \$15.50
(Large Pop, Popcorn, and Box Candy)

Combo D - \$12.50
(2 Medium Pops, 1 Medium Popcorn)

Kids Pack -\$ 5.75
(Small pop, Kids popcorn, and Small Candy)

Candy and Treats

Candies - \$1-3.75
Fruit Snacks - \$1.00
Applesauce - \$1.50

Add
Truffle Oil and
Garlic & Cheese
Topping for
\$1.50

*Popcorn
topped
with real
butter!



COUNTRY COOKOUT

A Coursed Dinner
inspired by outdoor cooking
& BBQ sides

August 29, 2024

Crown Peachy Palmer
David Bruce Santa Barbera Chardonnay
Woodford Kentucky Julep
Saint Hilaire Brut Rosé
6th Sense Syrah
Qurady Electra Orange Muscat

Chicken Fried
dill buttermilk - Henny Penny
whipped 'tater salad'

Catfish Dinner
'Boo-ya-base' - fresh fennel - clam broth
don't worry, this catfish was NOT caught
from the Flint River

Sweet Potato Pie
and I shut my mouth
flaky biscuit - sweet potato mousse
farmer's cheese - blackstrap molasses gravy -
candied pecan bacon

Watermelon Crawl
garden fresh heirlooms - cucumber cāpellini
watermelon gazpacho - sprouts

If that ain't country
I'll smoke those Racks
Dueling Baby Backs - Renee's balsamic
BBQ - Scotty's fennel dijon rub.
Kerrygold poached corn

'Rhubarb Pie'
strawberry rhubarb strudel
Pistachio butter - vanilla bean gelato



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