

Sides

Roasted Garlic Mashed Potatoes

Rich and Creamy Mashed Red Skin Potatoes with a hint of Roasted Garlic \$1.00

Roasted Baby Reds

Baby Reds roasted with Olive Oil and a blend of Rosemary and Garlic \$1.25

Brown and Wild Rice

Whole Grain Brown and Wild Rice in a blend of Select Herbs and Seasonings \$1.00

Roasted New Potatoes

Small Whole White Potatoes Roasted with Butter and Parsley \$1.00

Cornbread Stuffing

Cornbread with Savory Herbs, Seasonings, Celery and Onions \$1.00

Breads

Assorted Artisan Dinner Rolls

An Assortment of Warm French, Wheat, Tomato and Pesto Rolls served with Butter \$1.25

French Chevrny Dinner Rolls

An Assortment of Warm French, Wheat, Onion and Dill Dinner Rolls served with Butter \$1.00

Sweet Yeast Dinner Rolls

A Warm Sweet Dinner Roll served with Honey Cinnamon Butter \$1.00

Fresh Sliced Bread

Fresh Baked and Sliced Stone Ground Wheat and White Bread served with Butter \$1.00

Soups

Chicken and Wild Rice Soup

A Rich and Creamy Chicken Soup with a blend of Wild Rice, Chicken, Garden-Fresh Onions, Celery and Carrots \$2.00

Fire Roasted Vegetable Soup

A Robust Chili Chipotle Broth with Fire Roasted Tomatoes, Corn, Black Beans, Onions and Celery \$2.50

French Onion Soup

Caramelized Onions in a Rich Broth \$2.00

Beef Barley Soup

A Rich Beef Broth with Choice Pieces of Beef, Fresh Barley, Onions, Carrots, Celery, and a touch of Parsley \$2.00

Salads

Garden Salad

A Blend of Romaine and Spring Greens, Ripe Tomatoes, Carrots, Cucumbers and Topped with your choice of Ranch, French or Italian Dressing \$2.25

Summer Salad

Spring Greens topped with Dried Cranberries, Feta Cheese, Mandarin Oranges, Toasted Almonds and Raspberry Vinaigrette \$2.50

Hot Bacon Salad

Fresh Spinach Leaves topped with, Applewood Smoked Bacon, Diced Eggs and a Hot Bacon Dressing \$2.00

Harvest Salad

Spring Greens topped with Dried Cranberries, Fresh Sliced Apples, Cider Candied Pecans and Fuji Apple Vinaigrette \$2.50