


BLUE RIDGE


SEASONAL LUNCH
MONDAY / WEDNESDAY & FRIDAY

ADULTS / 48 CHILDREN 6 - 12 / 25
CHILDREN 5 & YOUNGER / FREE WITH ADULT BUFFET PURCHASE


COMPOSED SALADS


ROASTED BEET SALAD  
thyme & ginger cider glaze



SEASONAL SALAD  
goat cheese / radish / carrots

WILD RICE 
arugula / dried fruits / black forest ham
citrus vinaigrette

GREEN BEAN SALAD  
radicchio / pickled onion / shaved parmesan cheese
sliced almonds / charred lemon vinaigrette


WEDGE SALAD 
applewood-smoked bacon / blue cheese / tomatoes
scallions

SPINACH & APPLE SALAD  
green apples / candied walnuts / blue cheese
dried cherries / sherry vinaigrette

GROVE MARKET SALAD  
mixed greens / cucumber / carrots / tomato
choice of dressing

BAKED POTATO SALAD 
cheddar / sour cream / scallions

SALAD BAR

BUILD-YOUR-OWN SALAD 
mixed artisanal greens / fresh baby spinach / cucumber
tomato / chickpeas / artichokes / cheddar cheese
assorted dressings

SEAFOOD DISPLAY

SEAFOOD ON ICE* 
citrus-poached shrimp / peppered mackerel / smoked trout
steamed mussels

CULINARY DISPLAY

IMPORTED & DOMESTIC CHEESES 

CHARCUTERIE
cured meats / sausage / flatbread

BALSAMIC ROASTED VEGETABLES  

MIXED OLIVES & PICKLED VEGETABLES  

SOUPS **soups rotate weekly**

BUTTERNUT SQUASH BISQUE  

CRAB & SWEET CORN CHOWDER

PORK GREEN CHILI 

TOMATO BISQUE  

SEASONAL OPTION

gluten-friendly bread available upon request.

 gluten-friendly /  vegan /  vegetarian

20% service charge for all parties of 8 or more.

*These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.



ENTRÉES

TURKEY CONFIT

sautéed swiss chard / turkey jus

BEEF SHORT RIB CASSOULET

seasonal vegetables / beans

GRILLED CHICKEN THIGHS

mole sauce / sesame seeds / peanuts

LOCAL RAINBOW TROUT

roasted brussels sprouts / caper brown butter sauce

BRAISED LAMB SHOULDER

creamy ricotta polenta / sun-dried tomato jus

CIDER-BRINED PORK LOIN

apple chutney / red wine-braised cabbage
smoked hock jus

BOLOGNESE CAMPANELLE

ground pork & beef / pancetta / stewed tomato / pasta

SAUSAGE & CORNBREAD STUFFING

MASCARPONE & CHIVE WHIPPED POTATOES

CREAMED SPINACH

CAMPFIRE SWEET POTATO CASSEROLE

HARISSA ROASTED BABY CARROTS

ORANGE-SCENTED CRANBERRY CHUTNEY

STREET TACO STATION **meats rotate weekly**

CARNITAS

BARBACOA

CONFIT CHICKEN

FAJITA MUSHROOMS

DESSERTS

APPLE PIE

PUMPKIN PIE

PECAN PIE

BREAD PUDDING

crème anglaise

CHEESECAKE

HOLIDAY COOKIES

BROWNIES & BLONDIES

ASSORTED POUND CAKES

CHOCOLATE CAKE

PANNA COTTA

fresh fruit

gluten-friendly bread available upon request.

 gluten-friendly /  vegan /  vegetarian

20% service charge for all parties of 8 or more.

*These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

37699