

Seasonal LUNCH

Daily • Blue Ridge

\$48 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

COMPOSED SALADS

SEASONAL SALAD *gf*

baby kale / butternut squash / cranberries / goat cheese
radish / carrots / champagne vinaigrette

WILD RICE *gf*

arugula / dried fruits / black forest ham / citrus vinaigrette

GREEN BEAN SALAD *gf n*

radicchio / pickled onion / shaved parmesan / sliced almonds
charred lemon vinaigrette

WEDGE SALAD *gf*

applewood-smoked bacon / blue cheese / tomatoes / scallions

SPINACH & APPLE SALAD *gf n*

green apples / candied walnuts / blue cheese
dried cherries / sherry vinaigrette

GROVE MARKET SALAD *gf*

mixed greens / cucumber / carrots / tomato
choice of dressing

BAKED POTATO SALAD *gf*

applewood-smoked bacon / cheddar / sour cream / scallions

SALAD BAR

BUILD-YOUR-OWN SALAD *gf*

mixed artisanal greens / fresh baby spinach / cucumber
tomato / chickpeas / artichokes / cheddar cheese
assorted dressings

SEAFOOD DISPLAY

SEAFOOD ON ICE* *gf*

citrus-poached shrimp / smoked trout / steamed mussels

CULINARY DISPLAY

IMPORTED & DOMESTIC CHEESES

CHARCUTERIE

cured meats / sausage / flatbread

BALSAMIC ROASTED VEGETABLES *gf vg*

MIXED OLIVES & PICKLED VEGETABLES *gf vg*

SOUPS

CHEF'S SOUP DU JOUR

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. A 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked 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.

Seasonal LUNCH

ENTRÉES

TURKEY CONFIT *gf*
sautéed swiss chard / turkey jus

BEEF SHORT RIB CASSOULET *gf*
seasonal vegetables / beans

GRILLED CHICKEN THIGHS *gf*
mole sauce / sesame seeds

NIÇOISE SALMON* *gf*
potato / olive / tomato / artichoke / lemon caper sauce

BRAISED LAMB SHOULDER
creamy ricotta polenta / sun-dried tomato jus

CRISPY PORK BELLY *gf*
sweety drop peppers / cilantro / lime

SEAFOOD BOUILLABAISSE
mussels / octopus / shrimp / calamari

SAUSAGE & CORNBREAD STUFFING

GARLIC-ROASTED CREAMER POTATOES *gf*

CREAMED SPINACH

CAMPFIRE SWEET POTATO CASSEROLE *vg*

HARISSA-ROASTED BABY CARROTS *gf vg*

CRISPY BRUSSELS SPROUTS *gf*
goat cheese / balsamic glaze

DAILY ACTION STATION

STREET TACO *gf*
carnitas / barbacoa / confit chicken / fajita / mushroom
guacamole / pico de gallo / slaw / onion / cilantro

NOODLE BOWL*
ramen or rice noodle / sesame ginger stir fry or pho ramen
broth / scallion / mushroom / carrot / soft-boiled egg

DESSERTS

APPLE PIE

PUMPKIN PIE

PECAN PIE *n*

BREAD PUDDING
crème anglaise

NEW YORK-STYLE CHEESECAKE

ASSORTED COOKIES

BROWNIES & BLONDIES

POUND CAKE
berry compote / whipped cream

CHOCOLATE FUDGE CAKE

PANNA COTTA *gf*
fresh fruit

KEY LIME TARTS *gf*

CHOCOLATE MOUSSE VERRINE *gf*

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