

Seasonal LUNCH

Daily • Blue Ridge

\$50 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
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 DISPLAYS

IMPORTED & DOMESTIC CHEESES

CHARCUTERIE

cured meats / sausage / flatbread

BALSAMIC ROASTED VEGETABLES *gf vg*

MIXED OLIVES & PICKLED VEGETABLES *gf vg*

SOUP

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 for all parties of 8 or more.

*This item is 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*

spicy cider glaze / cilantro / lime salt

SMOKY PAPRIKA SHRIMP

chimichurri sauce

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

ALTERNATING DAILY

STREET TACO *gf* **M-W-F**

carnitas / barbacoa / confit chicken / refried beans
guacamole / pico de gallo / slaw / onion / cilantro

NOODLE BOWL* **T-TH**

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*

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 for all parties of 8 or more.

*This item is 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.

55346