

REGIONAL AMERICAN CUISINE - FALL 2025

\$20 PER PERSON (INCLUDES 8.25% TAX)

DINNER SEATINGS: 7:00PM
TUESDAYS SEPTEMBER 16 THROUGH SEPTEMBER 23

LUNCH SEATINGS: 11:15AM, 11:30AM, 11:45AM
WEDNESDAYS & THURSDAYS SEPTEMBER 17 THROUGH SEPTEMBER 25

TO MAKE RESERVATIONS, PLEASE VISIT OPEN TABLE. RESERVATIONS OPEN 14 DAYS PRIOR TO YOUR CHOSEN DATE.

Mid-Atlantic Region *Sept. 15 through Sept. 25*

SOUPS

SENATE BEAN
OR
PENNSYLVANIA DUTCH CHICKEN CORN

SALADS

SPINACH & MUSHROOM SALAD
OR
BEETS, BELGIAN ENDIVE & FETA CHEESE

ENTREES

SAUTÉED PORK CHOP, CREAMED MUSHROOMS,
EGG NOODLES, APPLE RELISH
OR
GRILLED SALMON, CROQUETTE POTATO, SPAGHETTI
SQUASH, MARINATED ROASTED PEPPERS

Central Farmlands *Sept. 30 Through Oct. 23*

SOUPS

BEEF BARLEY SOUP
OR
WISCONSIN CHEDDAR BROCCOLI SOUP

SALADS

APPLE & ARUGULA SALAD WITH SMOKED
OR
GOUDA, PECANS, & MAPLE VINAIGRETTE
CLASSIC WEDGE SALAD

ENTREES

ALL-AMERICAN BEEF STEW, ROASTED VEGETABLES,
WHIPPED POTATOES
OR
SAUTÉED CHICKEN BREAST, WILD RICE, SAUTÉED
KALE, DRIED FRUIT DEMI-GLACE

Oregon & Washington *Oct. 28 through Nov. 13*

SOUPS

BUTTERNUT SQUASH-APPLE SOUP
OR
CREAMY CAULIFLOWER SOUP

SALADS

ARUGULA, PEARS, BREADED GOAT CHEESE,
TOASTED WALNUTS, RED WINE VINAIGRETTE
OR
BABY GREENS, BLUEBERRIES, DRIED CURRANTS,
CRISPY BACON, CHAMPAGNE VINAIGRETTE

ENTREES

ALMOND CRUSTED TROUT, RICE PILAF, SAUTÉED
FRENCH GREEN BEANS, DILL BEURRE BLANC
OR
GRILLED FLAT IRON STEAK WITH WILD MUSHROOM
RAGOUT AND GARLIC, ROSEMARY, & THYME
INFUSED WHIPPED POTATOES

Tennessee *Nov. 18 through Dec. 4*

SOUPS

ROASTED CORN AND CRAWFISH CHOWDER
OR
TENNESSEE BBQ BEEF BRISKET & VEGETABLE

SALADS

ARUGULA, FRISSE, PICKLED BEETS, CRUMBLED OR
GOAT CHEESE, CANDIED PECANS, & CIDER
VINAIGRETTE
OR
ROMAINE, CRISPY BLACK-EYED PEAS, CUCUMBER,
CARROT, & WHITE BBQ SAUCE DRESSING

ENTREES

SOUTHERN FRIED CHICKEN BREAST (CORNMEAL
CRUST) SPICY HONEY KALE, BACON, WARM PEPPER
JELLY VINAIGRETTE AND FRIED B RED POTATO
WEDGES
OR
SAUTEED “ANGEL-DUSTED” SHRIMP WITH CREAMY
CHEDDAR CHEESE GRITS & CABBAGE SLAW