



LUNCH Option #1

First Course: Choose two (2) of the following

House Salad Field Greens, Diced Tomatoes, Parmesan Cheese
Balsamic Vinaigrette Dressing

Caesar Salad Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing

Goat Cheese Salad Field Greens, Diced Tomatoes, Goat Cheese
Orange Vinaigrette Dressing

Choice of Soup

Second Course: Choose three (3) of the following
(All sandwiches served w/ Neal's Potato Salad)

Turkey Apple Brie Sliced Turkey, Granny Smith Apples, Brie Cheese
Smokey Mountain Pepper Jam, Toasted Walnut Raisin Bread

Grilled Chicken Sandwich Baby Arugula, Guacamole, Tomato, Sesame Seed Roll

White Cheddar Cheeseburger Lettuce, Tomato, Onion, Neal's Burger Sauce
Sesame Seed Roll, served Medium

Chicken Caesar Salad Crisp Romaine, House made Croutons, Parmesan Cheese
Grilled Chicken, Creamy Caesar Dressing

BBQ Pulled Pork Cider Braised Pork, House BBQ Sauce, Cheddar Cheese, Potato Roll

Seasonal Dessert Course available for an additional \$5 per person



LUNCH Option #2

First Course: Choose two (2) of the following

House Salad Field Greens, Diced Tomatoes, Parmesan Cheese
Balsamic Vinaigrette Dressing

Caesar Salad Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing

Goat Cheese Salad Field Greens, Diced Tomatoes, Goat Cheese
Orange Vinaigrette Dressing

Choice of Soup

Second Course: Choose three (3) of the following

Wild Mushroom Ravioli Wild Mushrooms, Caramelized Onions, Fresh Spinach
Marinara Sauce

Steak Frites New York Strip, Field Greens, Seasoned Fries
Toasted Sourdough Bread, served Medium-Rare

Chicken & Broccoli Mac Creamy American Cheese, Pulled Chicken, Broccoli

Shrimp and Grits Shallots, Tomatoes, Andouille Sausage, Buttery Clam Broth
Stone Milled Grits

White Cheddar Cheeseburger Lettuce, Tomato, Onion, Neal's Burger Sauce
Sesame Seed Roll, served Medium

Grilled Salmon Salad Roasted Beets, Goat Cheese, Orange Segments, Walnuts
Orange Vinaigrette

PEI Steamed Mussels Minced Garlic, Herbs, Buttery Clam Broth, Ciabatta Bread

Seasonal Dessert Course available for an additional \$5 per person