

DOWN HOME DINNER

SATURDAY, DECEMBER 22ND IN THE COMMONWEALTH ROOM

SALADS

WINTER GREENS SALAD

Shaved carrot, shaved radish, pumpkin seeds,
shaved Manchego cheese, honey mustard vinaigrette

CLASSIC CAESAR SALAD

Hearts of romaine, Parmesan cheese, croutons

ANCIENT GRAINS SALAD

Pickled red cabbage, orange, fennel

SOUP

LOUISIANA GUMBO

Chicken, sausage, okra

ENTRÉES

SOUTHERN FRIED CHICKEN

Selection of hot sauces

GRILLED SNAPPER

Wilted cabbage, chimichurri

CHEF CARVED SMOKED PORK RIBS

Tennessee barbecue sauce

PIMENTO CHEESE MAC-N-CHEESE

Herb crust

CORN BREAD

Homestead Creamery butter

SIDES

SWEET POTATO AND WINTER CORN HASH

ROASTED GARLIC WHIPPED POTATOES

RED BEANS AND RICE

BROCCOLINI WITH PERSIMMONS AND SHALLOTS

KIDS'

CRUNCHY VEGETABLES WITH RANCH DIP

MAC-N-CHEESE

BARBECUE CHICKEN LEGS

BAKED LASAGNA

BUTTERED VEGETABLES

SWEET ENDINGS

PUMPKIN WHOOPIE PIE

CHOCOLATE MOUSSE

APPLE PIE

ASSORTED COOKIES

\$35* ADULTS

\$15* CHILDREN 6 - 12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

**Tax and service charge additional*

Culinary Team
John Ferguson, Executive Chef
Leen Kim, Executive Pastry Chef
Paul Wedekind, Senior Sous Chef

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

An automatic service charge of 20% applies to parties of 8 or more.