

Sides and Additions

SIDE SALAD OR SOUP COURSE- \$2.50

Traditional Garden Salad (Plated) with Organic Field Greens, Vegetables, Blended Cheese & Fresh Croutons

Wine Country Salad Organic Field Greens & Baby Spinach w/ Fresh Tomatoes, Cucumbers, walnuts, dried cranberry, golden raisins & Feta Cheese

Classic Caesar Salad Crisp Romaine Lettuce tossed in a creamy Tuscan Caesar dressing with Rustic Herb Croutons and Grated Parmesan Cheese

Chipotle Black Bean & Butternut Squash Soup

Garden Vegetable Soup

Award Winning Smoked Beef Brisket Stew

SIDE SELECTIONS

Garlic Mashers	"Country style" Green Beans
"Ranch Style" Red Potatoes	Sautéed Green Beans
Rosemary Roasted Fingerling Potatoes	Pan fried Brussel Sprouts
Baked Potato	<i>~ tossed in Goat Cheese w/ Balsamic Glaze</i>
Redskin Potato Salad	Oven Roasted Asparagus
Seasoned Rice Pilaf	Sesame Sugar Snap Peas
Vegetable Wild Rice	Stir Fry Vegetables
Caribbean Fried Rice	Seasonal Vegetable Medley
Lemon Grass & Ginger Rice Pilaf	Rustic Root Vegetable Medley
Cilantro Lime Rice	Tuscan Style" Roasted Carrots
"Homemade" Mac and Cheese w/ Smoked	Mediterranean Veracruz Succotash
Gouda, Mild Cheddar, and Provolone	Maque Choux (Corn & Peppers w/ bacon)
Pimento Mac & Cheese	Mexican Street Corn
Italian Bow Tie Pasta Salad	Brown Sugar Baked Beans
	Sweet Yams

ADDITIONAL ENTRÉE AND SIDE SELECTIONS

Vegetarian \$3	Vegan \$5
Chicken / Pork \$5	Seafood \$7
Beef \$6	Side Selections \$2