

WEDNESDAY DINNER

Country Home Fare

Please note menus are subject to change

Starters

Homemade Tortilla Chips with Cowboy Caviar

Salads

Roasted Beet Salad, Wild Arugula, Goat Cheese, Sherry Vinaigrette
Dried Pear-Pecan Salad, Baby Gem Lettuce, White Balsamic Vinaigrette, Blue Cheese
Sweet Potato Salad, Lentils, Dried Cranberries, Pepitas, Red Onion, Cider Vinaigrette
Farro-White Bean Salad with Poblano Pesto

Sides

Loaded Smashed Potatoes with Sour Cream, Cheddar, Chives
Creamed Corn with Roasted Poblano Chiles
Buttered Egg Noodles with Broccoli
Braised Collard Greens
Buttermilk Biscuits
Fresh Baked Rolls

Entrees

AFC Fried Chicken lemon honey brine, buttermilk soak, maple chili season
Rancher's Pot Roast, Red Wine Gravy
Oak Grilled Tomahawk Pork Chops Homemade Apple Butter
Blackened Shrimp Remoulade sauce
Vegan Hoppin' John
Stewed black eyed peas, celery root, carrots, mushrooms, tomatoes, brown rice, green onions
Lil Wrangler's Corn Dogs

Desserts

Red Velvet Cake, Pecan Pie, Coconut Cream Pie
Key Lime Pie
Vegan Chocolate Cake
House made Cookies
Vanilla & Chocolate Ice Cream
Peanut Butter Pie