

TABLE #1

**LEMON POACHED
SHRIMP COCKTAIL**

horseradish cocktail sauce,
tabasco, lemon.

**HARVEST GREENS
SALAD**

chopped greens, roasted
corn, bacon, pickled onion,
crumbled bleu cheese,
buttermilk dressing.

**SMOKED SAUSAGE &
PIEROGI BOARD**

grain mustard, roasted
mushrooms, sauerkraut,
chive sour cream.

TABLE #2

**KALE & SQUASH
GRAIN BOWL**

farro, roasted squash, kale,
cherry tomato, pickled
onion, maple-mustard
vinaigrette.

**MUSTARD DILL
POTATO SALAD**

red potato, celery, dill,
whole-grain mustard mayo.

**WARM HAM & CHEESE
CROISSANT**

CARVERY TABLE

**ROASTED ROOT
VEGETABLES**

apple cider glaze.

**WOOD-ROASTED
RACK OF LAMB**

sour cherry demi,
mint chimichurri.

**GUINNESS-BRAISED
SHORT RIB**

mushroom demi,
horseradish creama.

**ASSORTED
BREAD ROLLS**

whipped butter.

BRUNCH TABLE

BREAKFAST PASTRIES

fine pastries,
local donuts.

BISCUITS & GRAVY

buttermilk biscuits, black
pepper sausage gravy.

SCRAMBLED EGGS

variety of hot sauces.

APPLE BUTTER FRENCH TOAST CASSEROLE

cranberry compote,
warm maple syrup, vanilla
bean whipped cream.

FRIED POTATO HASH

peppers, onions, sharp
white cheddar cheese.

APPLEWOOD SMOKED BACON

PORK SAUSAGE LINKS

FAN FAVORITES

VIENNA BEEF CHICAGO DOGS

onions, tomato wedge, green relish,
sport peppers, pickle spear,
yellow mustard, celery salt.

DESSERTS

GOURMET COOKIES

chocolate chip, sugar,
oatmeal raisin.

BROWNIES & BARS

chef's selection
of dessert bars.

FRESH FRUIT ASSORTMENT

seasonal fresh fruits
& berries.

SIGNATURE ITEM

raspberry crumble bars,
apple and peacan tartlets

 Vegetarian  Vegan  Avoiding Gluten