

**Richland Place**  
**Two Week Menu**  
**June 14<sup>th</sup> – June 27<sup>th</sup>**

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***Dining Room Hours***

**Monday - Saturday**

**Lunch: 11:00 AM - 1:30 PM**

*\*Please place orders to go from 10:00 AM to 12:00 PM\**

**Dinner: 5:00 PM – 7:00PM**

*\*Please place orders to go from 2:00 PM to 4:00 PM*

**Sunday Brunch: 11:15 AM – 2:00 PM**

*\*Sunday Brunch Take Out: 11:00AM – 11:15AM\**

*\*Please place orders to go from 10:00 AM to 12:00 PM\**

**Dining Room Phone Number (615) 620-8697**

***\*Reservations required for Parties more than 4\****

***\*In preparation for all meals, please place reservations for the number of outside guests and for the time of arrival.***

# Richland's Sunday Brunch

Sunday, June 14th, 2026

Opening (Dining Room) Buffet @ 11:15am – 2:00pm

## Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray  
Italian Style Minestrone Soup (D/F/G)

## Entree

Pan Seared Red Snapper w/ Tarragon Lemon Butter Sauce (D/GF)  
Roasted Airline Chicken w/ Mushroom Demi Glaze (D/GF)  
Grilled Berkshire Pork Chop w/ Cherry Chutney Sauce (D/F/GF)

## Accompaniment

Southern Tomato Succotash (D/F/GF/V)  
Sautéed Truffled Wild Mushrooms (D/F/GF/V)  
Roasted Whole Beets w/ Balsamic Glaze (D/G)  
Herbed Roasted Fingerling Potatoes (D/F/GF/V)

## Carving Station

Herbed Roasted Turkey w/ Cranberry Sauce

## Richland's Chef Station

Omelets ~ Waffles ~ Hashbrown ~ Bacon ~ Sausage ~ Gravy ~ Biscuits

## Richland's Sweet Treats

Flourless Chocolate Cake, Italian Tiramisu, Caramel Vanilla Crunch Cake,  
Peach Cobbler, Chess Pie, English Scones, Pecan Pie & Assorted Danishes

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of outside guests and for the time of arrival. \**

**Allergen Abbreviations: Dairy (D) - Dairy Free (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (Veg)**

Sunday, June 14th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, June 15th	<p align="center"><i>Butternut Squash Soup (D/GF)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Tortilla Crusted Tilapia (DF/G) Herbed Orzo (DF/G/V) and Grilled Asparagus (DF/GF/V)</i></p> <p><i>Oven Roasted Chicken (DF/GF) Rice Pilaf (DF/G/V) and Steamed Broccoli(DF/GF/V) w/Cheese Sauce Offered on the Side (D/GF)</i></p>	<p align="center"><i>Butternut Squash Soup (D/GF)</i> <i>Puff Pasties Wrapped Asparagus (D/G)</i></p> <p><i>Eggplant Parmesan (D/G) Angel Hair Pasta w/ Marinara (DF/G) and Roasted Squash &amp; Zucchini (DF/GF/V)</i></p> <p><i>Salisbury Steak w/ Gravy (D/G) Roasted Potatoes and Onions (DF/GF/V) and Fresh Sautéed Spinach (DF/GF/V)</i></p>	
Tuesday, June 16th	<p align="center"><i>Chicken Noodle Soup (DF/G)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Meatloaf (D/G/) with Optional Glaze (DF/GF) New Potatoes (DF/GF/V) and Parslied Carrots (DF/GF/V)</i></p> <p><i>Ham &amp; Swiss on Croissant (D/G) Onion Rings (DF/G) and Fresh Steamed Green Beans (DF/GF/V)</i></p>	<p align="center"><i>Chicken Noodle Soup (DF/G)</i></p> <p><i>BLT Wedge Salad with Blue Cheese Crumbles &amp; Homestyle Ranch Dressing (D/GF)</i></p> <p><i>Shrimp &amp; Grits (D/GF) Fried Okra (DF/G) and Seasoned Collard Greens (DF/GF/V)</i></p> <p><i>Chicken Fajita Quesadilla(D/G) Seasoned Black Beans(DF/GF/V) and Cilantro White Rice (DF/GF/V)</i></p>	
Wednesday, June 17th	<p align="center"><i>White Bean and Ham Soup (DF/GF)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Parmesan Chicken (D/G) w/ Spaghetti Marinara (DF/G/V) Baked Zucchini &amp; Squash (DF/GF/V) and Garlic Bread (D/G)</i></p> <p><i>Corned Beef Reuben Sandwich on Rye (D/G) Homemade Chips (DF/GF) and Roasted Cherry Tomatoes (DF/GF/V)</i></p>	<p align="center"><i>White Bean and Ham Soup (DF/GF)</i> <i>Asst. Puff Pasties (D/G)</i></p> <p><i>Tuna Cakes (DF/G) w/Creole Sauce (DF/GF/V) Herbed Roasted Cauliflower (DF/GF/V) and Sautéed Purple Cabbage (DF/GF/V)</i></p> <p><i>Pork Tenderloin w/ Bourbon Glaze (DF/GF) Mashed Potatoes (D/GF) Roasted Mixed Vegetables (DF/GF/V)</i></p>	
Thursday, June 18th	<p align="center"><i>Lunch Closed</i></p> <p align="center"><i>Soda Shop Opened</i></p>	<p align="center"><i>Black &amp; White Dinner Party</i></p> <p align="center"><i>Open Bar ( Lobby/ Atrium ) @ 5:00pm - 6:00pm</i></p> <p align="center"><i>Dinner Seating ( Dining Room ) @ 6:00pm - 7:30pm</i></p> <p align="center"><i>*Reservations required for Parties more than 4 people*</i></p>	
Friday, June 19th	<p align="center"><i>Lemon Chicken Orzo Soup (DF/G)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Fried Catfish (DF/GF) w/Hushpuppies (D/G) White Beans w/Onions (DF/GF/V) and Turnip Greens (DF/GF/V)</i></p> <p><i>Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (DF/G) and Cold Cucumber Salad (DF/GF/V)</i></p>	<p align="center"><i>Lemon Chicken Orzo Soup (DF/G)</i> <i>Fried Green Tomatoes ( D/G)</i></p> <p><i>Steak Diana (DF/GF) Parmesan Truffle Mashed Potatoes (D/GF) and California Vegetable Blend (DF/GF/V)</i></p> <p><i>Lemon Garlic Baked Flounder (DF/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)</i></p>	
Saturday, June 20th	<p align="center"><i>Garden Vegetable Soup (DF/GF/V)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Mesquite Lemon Pepper Chicken (DF/GF) Black-eyed Peas (DF/GF/V) and Sautéed Cabbage (DF/GF)</i></p> <p><i>Meatball Marinara Bake w/ Mozzarella Cheese (D/G) Fried Okra (D/G) and Vinegar Coleslaw (DF/GF/V)</i></p> <p align="center"><i>Hot Dog Bar</i></p>	<p align="center"><i>Garden Vegetable Soup (DF/GF/V)</i> <i>Spinach Artichoke Dip &amp; Chips (D/G)</i></p> <p><i>Prime Rib Burger (D/G) Sweet Potato Puffs (DF/GF) and Fresh Steamed Green Beans (DF/GF/V)</i></p> <p><i>Herbed Crusted Salmon Caesar Salad (Chopped Romaine Lettuce, Parmesan Cheese, Croutons &amp; Caesar Dressing) ( D/G)</i></p>	



# Black & White Dinner Party

Thursday, June 18<sup>th</sup>, 2026

Open Bar (Lobby/Atrium) 5pm - 6pm

Seating (Dining Room) 6pm - 7pm

## Signature Riviera Salad

Arugula & Romaine Lettuce, Cannellini Beans, Cherry Tomatoes,  
Black Olives, Marinated Artichokes, Feta Cheese, Candied Pecans  
& Champagne Lemon Vinaigrette

## Black Truffle Surf & Turf

Butcher's Cut 6oz Tenderloin Filet topped with Jumbo Lump Crab  
Meat and finished with Black Truffle Hollandaise sauce  
served with Smoked Gouda Mashed Potatoes and Jumbo Asparagus

## Royal Pearl Vine Scallops

Pan-Seared Sea Pearl Vine Scallops  
served over Creamy Vegetable Risotto  
with Lemon Beurre Blanc Sauce and Jumbo Asparagus

## Noir Mushroom Veggie Luxe

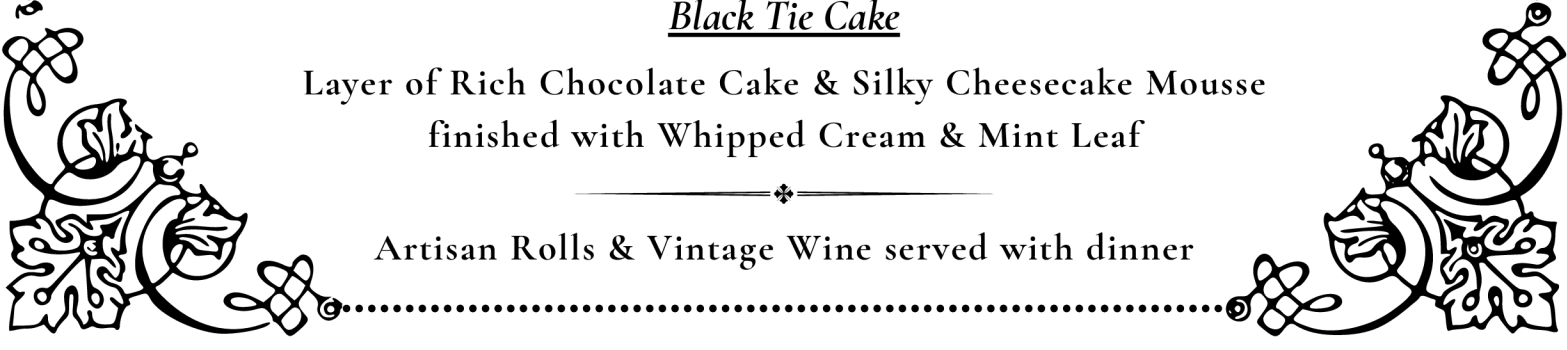
Herbed Marinated Grilled Portobella Mushrooms  
served with Vegetable Risotto & Jumbo Asparagus  
finished with Balsamic Reduction

## Black Tie Cake

Layer of Rich Chocolate Cake & Silky Cheesecake Mousse  
finished with Whipped Cream & Mint Leaf

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Artisan Rolls & Vintage Wine served with dinner



# Father's Day Brunch

*Sunday, June 21, 2026*

*Opening (Dining Room) Buffet @ 11:15am – 2:00pm*

## Richland Starters

*Holiday Salad Array ~ Charcuterie Board ~ Open Bar  
Soup of the Day: Lobster & Crab Seafood Bisque (D/GF)*

## Entree

*Herbed Crusted Chilean Seabass w/ Lemon Caper Sauce (DF/G)  
Butcher's Cut Short Rib w/Red Wine Demi Glaze (DF/GF)  
Vegetarian Style Baked Ziti (DF/G/V)  
Italian Prosciutto, Asparagus & Brie Quiche (D/G)*

## Accompaniment

*French Style Braised Carrots w/ Tops (D/GF)  
Roasted Brussel Sprouts w/ Cranberry & Pine Nuts (DF/GF/V/N)  
Herbed Truffled Mashed Potatoes (D/GF/V)  
Crispy Fried Blue Cornmeal Green Tomatoes (D/G)*

## Richland's Breakfast

*Bacon~ Sausage~ Hashbrowns ~ Biscuits~ Sawmill Gravy*

## Richland's Sweet Treats

*Black Tie Cake, Carrot Cake, Lemon Curd Cake, Snicker Pie, Bourbon Pecan Pie,  
Kissimme Key Lime Pie & Assorted Danish*

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meals, please place reservations for the number of outside guests and for the time of arrival.*

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Sunday, June 21st	Sunday Brunch 11:15 AM - 2:00 PM	
	<i>LUNCH</i>	<i>DINNER</i>
Monday, June 22nd	French Onion Soup (DF/GF) Fresh Fruit & Salad Bar  Grilled Chicken Caprese (D/GF) Herbed Orzo(DF/G) and Sauteed Swiss Chard (DF/GF/V)  Italian Meatballs w/ Brown Gravy(DF/G) Buttered Corn (D/GF) Fried Zucchini Fritters(D/G)	French Onion Soup Watermelon Salad (D/GF)  Steak Fajita Quesdillas w/ Sour Cream & Salsa (D/G) Mexican Rice(DF/GF/V) and Fresh Steamed Broccoli(DF/GF/V)  Shrimp Scampi w/ Angel Hair Pasta(D/G) Citrus Herb Roasted Cherry Tomatoes (DF/GF/V) and Garlic Bread (D/G)
Tuesday, June 23rd	Corn Chowder (D/G) Fruit and Salad Bar  Pulled BBQ Pork (DF/GF) Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)  Mediterranean Baked Cod (DF/GF) Artichokes AuGratin(D/G) and Sauteed Asparagus w/Red Peppers (DF/GF/V)	Corn Chowder (D/G) Spanakopita (D/G)  Pan Seared Scallops (D/GF) Brown Rice (DF/GF/V) and Sauteed Bok Choy (DF/GF/V)  Turkey Salisbury Steak (DF/GF) Roasted Potatoes (DF/GF/V) and Fresh Sauteed Spinach (DF/GF/V)
Wednesday, June 24th	Garden Vegetable Soup (DF/GF/V) Fruit and Salad Bar  Beef Tips over Egg Noodles (DF/G) Fresh Steamed Green Beans (DF/GF/V) and Roasted Carrots (DF/GF/V)  Shrimp Stir- Fry (DF/GF) White Rice (DF/GF/V) and Vegetable Egg Rolls (DF/GF/V)	Garden Vegetable Soup (DF/GF/V) Greek Salad (Romaine Lettuce, Tomatoes, Black Olives, Feta Cheese) (D/GF) Italian Meat Sauce w/ Spaghetti (DF/G) Italian Green Beans (DF/GF/V) & Herbed Bread Stick (D/G)  Grilled Chicken Thigh w/ Mango Salsa (DF/GF) Cilantro Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)
Thursday, June 25th	White Bean & Ham Soup (DF/GF) Fruit and Salad Bar Crispy Chicken Tossed in Golden BBQ Sauce (DF/G) Seasoned Lima Beans (DF/GF/V) and Roasted Cherry Tomatoes (DF/GF/V) Sloppy Joe (DF/GF) Potato Wedges (DF/G) and Fresh Sauteed Spinach (DF/GF/V)	White Bean & Ham Soup (DF/GF) Richland House Salad (DF/GF/V) with Choice of Dressing Pork Tenderloin in Red Bell Pepper Sauce (DF/GF) Herbed Orzo(DF/G/V) and Seasoned Zucchini (DF/GF/V)  Florentine Salmon (D/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)
Friday, June 26th	Italian Wedding Soup (DF/G) Fruit and Salad Bar  Fried Catfish (DF/GF) w/ Hushpuppies (D/G) with White Beans (DF/GF/V) and Collard Greens (DF/G/V)  Stuffed Shells Florentine w/ Marinara Sauce (D/G/VEG) Roasted Zucchini (DF/GF/V)	Italian Wedding Soup (DF/G) Hummus with Pita Chips (DF/G/V)  Lemon Butter Baked Cod (D/GF) Baked Sweet Potato Half (DF/GF/V) and Fresh Steamed Broccoli (DF/GF/V)  Richland Cobb Salad(Chopped Romaine Lettuce,Turkey,Bacon Bits,Sliced Eggs,Avocado, Diced Tomatoes, Bleu Cheese Crumbles & Homestyle Ranch)
Saturday, June 27th	Clam Chowder (D/GF) Fruit and Salad Bar  Grilled Bourbon Bone In Chicken (DF/GF) Harvard Beets (DF/GF/V) and Tender Green Beans (DF/GF/V)  Taco Bar  St.Louis Style BBQ Ribs (DF/GF) Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)	Clam Chowder (D/GF) Broccoli, Cheddar, & Bacon Bites (D/G)  Pineapple Chicken Thighs (DF/GF) Steamed Rice (DF/GF/V) and Braised Collard Greens (DF/GF/V)  Grilled Snapper (DF/GF) Savory Vegetable Couscous (DF/G/V) and Sauteed Button Mushrooms (DF/GF/V)