

# **RICHLAND PLACE**

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## **TWO WEEK MENU**

*July 12<sup>th</sup> - July 25<sup>th</sup>*

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### **Dining Room Hours**

<b>MONDAY - SATURDAY</b>	
<b>Lunch</b>	11:00 AM - 1:30 PM
<i>place to-go orders</i>	10:00 AM to 12:00 PM
<b>Dinner</b>	5:00 PM – 7:00PM
<i>place to-go orders</i>	2:00 PM to 4:00 PM

<b>SUNDAY BRUNCH</b>	
<b>Brunch</b>	11:15 AM – 2:00 PM
Brunch Take Out	11:00 AM – 11:15 AM
<i>place to-go orders</i>	10:00 AM to 12:00 PM

### **Dining Room Phone Number**

**(615) 620-8697**

### **RESERVATIONS**

**Reservations are required for parties more than four guests.**

*Please reserve seating for outside guests and provide your expected arrival time to help us prepare meals.*

# Richland's Sunday Brunch

Sunday, July 12th, 2026

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

## Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray  
Butternut Squash Soup (D/GF)

## Entree

Asian Style Mongolian Beef (DF/GF)  
Red Rock Lobster Newburg (D/GF)  
Tuscan Vegetable Frittata (D/GF)

## Accompaniment

French Braised Carrots (DF/GF)  
Sautéed Bok Choy (DF/GF/V)  
Crispy Corn Fritters (D/G)  
Vegetable Fried Rice (DF/GF/V)

## Carving Station

Herbed Roasted Turkey w/ Cranberry Sauce

## Richland's Chef Station

Omelets ~ Waffles ~ Hashbrowns ~ Bacon ~ Sausage ~ Gravy ~ Biscuits

## Richland's Sweet Treats

Chocolate Lovin Spoon Cake, Tiramisu, Lemon Curd Cake,  
Blackberry Cobbler, Chess Pie, English Scones, Pecan Pie & Assorted Danishes

**\*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. \***

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

Sunday, July 12th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, July 13th	<p align="center"><i>Beefy Taco Soup (DF/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 align="center"><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>Beefy Taco Soup (DF/GF)</i> <i>Puff Pastry 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 align="center"><i>Salisbury Steak w/ Gravy (D/G) Roasted Potatoes and Onions (DF/GF/V) and Fresh Sautéed Spinach (DF/GF/V)</i></p>	
Tuesday, July 14th	<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 align="center"><i>Shrimp &amp; Grits (D/GF) Fried Okra (D/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, July 15th	<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 Pastry (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 align="center"><i>Pork Tenderloin w/ Bourbon Glaze (DF/GF) Mashed Potatoes (D/GF) Roasted Mixed Vegetables (DF/GF/V)</i></p>	
Thursday, July 16th	<p align="center"><i>Beef and Barley Soup (DF/G)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Creamy Horseradish Pork Loin (D/GF) Sautéed Vegetables (DF/GF/V) and Buttered Corn (D/GF)</i></p> <p><i>Mediterranean Baked Cod (DF/GF) and Vegetable Couscous (DF/G/V) and Sautéed Bok Choy (DF/GF/V)</i></p>	<p align="center"><i>Beef and Barly Soup (DF/G)</i> <i>Cowboy Caviar (DF/DF)</i></p> <p><i>BBQ Chicken Thighs (DF/GF) Baked Sweet Potato (DF/GF/V) and Steamed Asparagus (DF/GF/V)</i></p> <p align="center"><i>Beef Ravioli (DF/G) Sautéed Spinach (DF/GF/V) and Garlic Bread (D/G)</i></p>	
Friday, July 17th	<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 Diane (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, July 18th	<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>	

# Richland's Sunday Brunch

Sunday, July 19th, 2026

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

## Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Shrimp Cocktail  
Stuffed Bell Pepper Soup (DF/GF)

## Entree

Country Style Skillet Fried Chicken (D/G)  
All American Meatloaf w/Sweet Tomato Glaze (D/G)  
Crab Stuffed Grouper w/ Lemon Caper Sauce (DF/GF)

## Accompaniment

Mint Herbed Couscous (DF/G/V)  
Southern Squash Casserole (D/G)  
Savory Peas & Carrots (DF/GF/V)  
Creamy Red Skin Mashed Potatoes (D/GF)

## Carving Station

Herbed Roasted Lamb Chops w/ Mint Jelly

## Richland's Chef Station

Omelets ~ Waffles ~ Grits ~ Bacon ~ Sausage ~ Gravy ~ Biscuits

## Richland's Sweet Treats

Layer Chocolate Cake, Key lime Pie, Ultimate Carrot Cake,  
Blackberry Cobbler, Chess Pie, English Scones, Pecan Pie & Assorted Danishes

**\*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.\***

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Sunday, July 19th	Sunday Brunch 11:15 AM - 2:00 PM	
	<b>LUNCH</b>	<b>DINNER</b>
Monday, July 20th	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) Seasoned Meatballs w/ Brown Gravy(DF/G) Buttered Corn (D/GF) Fried Zucchini Fritters(D/G)	French Onion Soup (DF/GF) Watermelon Salad (D/GF)  Steak Fajita Quesadillas 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, July 21st	Gazpacho(DF/GF/V) 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)	Gazpacho(DF/GF/V) 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, July 22nd	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, July 23rd	Corn Chowder (D/G) 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)	Corn Chowder (D/G) 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, July 24th	Italian Wedding Soup (DF/G) Fresh 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,Sliced Eggs,Avocado, Diced Tomatoes, Bleu Cheese Crumbles & Homestyle Ranch)
Saturday, July 25th	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) Corn Pudding (D/G) and Vinegar Coleslaw (DF/GF/V)	Clam Chowder (D/GF) Broccoli, Cheddar, & Bacon Bites (D/G)  Grilled Pork Chop w/ Pineapple Glaze (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)