

Allergen Abbreviations: Dairy (D) - Dairy Free (D.F.) - Gluten (G) - Gluten Free (G.F.) - Vegan (V) - Vegetarian (Veg)

Sunday, July 19th	Sunday Brunch 11:15 AM - 2:00 PM	
	LUNCH	DINNER
Monday, July 20th	French Onion Soup (DF/GF) Fresh Fruit & Salad Bar	French Onion Soup (DF/GF) Watermelon Salad (D/GF)
	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)	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	Gazpacho(DF/GF/V) <i>Spanakopita (D/G)</i>
	Pulled BBQ Pork (DF/GF) Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V) <i>Mediterranean Baked Cod (DF/GF) Artichokes AuGratin(D/G) and Sauteed Asparagus w/Red Peppers (DF/GF/V)</i>	Pan Seared Scallops (D/GF) Brown Rice (DF/GF/V) and Sauteed Bok Choy (DF/GF/V) <i>Turkey Salisbury Steak (DF/GF) Roasted Potatoes (DF/GF/V) and Fresh Sauteed Spinach (DF/GF/V)</i>
Wednesday, July 22nd	Garden Vegetable Soup (DF/GF/V) Fruit and Salad Bar	Garden Vegetable Soup (DF/GF/V) Greek Salad (Romaine Lettuce, Tomatoes, Black Olives, Feta Cheese) (D/GF)
	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/G/V)	Italian Meat Sauce w/ Spaghetti (DF/G) Italian Green Beans (DF/GF/V) & Herbed Bread Stick (D/G) <i>Grilled Chicken Thigh w/ Mango Salsa (DF/GF) Cilantro Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)</i>
Thursday, July 23rd	Corn Chowder (D/G) Fruit and Salad Bar	Corn Chowder (D/G) Richland House Salad (DF/GF/V) with Choice of Dressing
	<i>Crispy Chicken Tossed in Golden BBQ Sauce (DF/G) Seasoned Lima Beans (DF/GF/V) and Roasted Cherry Tomatoes (DF/GF/V)</i> Sloppy Joe (DF/GF) Potato Wedges (DF/G) and Fresh Sauteed Spinach (DF/GF/V)	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	Italian Wedding Soup (DF/G) <i>Hummus with Pita Chips (DF/G/V)</i>
	Fried Catfish (DF/GF) w/ Hushpuppies (D/G) with White Beans (DF/GF/V) and Collard Greens (DF/G/V) <i>Stuffed Shells Florentine w/ Marinara Sauce (D/G/VEG) Roasted Zucchini (DF/GF/V)</i>	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	Clam Chowder (D/GF) Broccoli, Cheddar, & Bacon Bites (D/G)
	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)	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)

RICHLAND PLACE

TWO WEEK MENU

July 26th - August 8th

Dining Room Hours

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

SUNDAY BRUNCH	
Brunch	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.

Allergen Abbreviations: Dairy (D) - Dairy Free (D.F.) - Gluten (G) - Gluten Free (G.F.) - Vegan (V) Vegetarian (Veg) NUTS (N)

Sunday, July 26th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, July 27th	Stuffed Bell Peppper Soup(DF/GF) Fresh Fruit & Salad Bar Herb and Scallion Crusted Salmon (DF/G) Whole Kernel Corn (D/GF) and Braised Green Beans and Tomatoes (DF/GF/V) BBQ Chicken Thighs with Mushrooms & Swiss Cheese (D/GF) Roasted Butternut Squash with Apple(DF/GF/V) and Rice Pilaf (DF/G/V)	Stuffed Bell Pepper Soup(DF/GF) Loaded Potato Skins(D/GF) Brown Sugar Baked Ham (DF/GF) Mashed Potatoes (D/GF) Roasted Carrots (DF/GF/V) Crab Cakes(D/G) w/ Remoulade Sauce on the side (D/G) Sauteed Spinach (DF/GF/V) and Tuscan Roasted Tomatoes (DF/GF/V)	
Tuesday, July 28th	Tomato Florentine Soup(D/GF) Fresh Fruit & Salad Bar Bacon Cheeseburger (D/G) French Fries (DF/GF) and (DF/GF/V) Pork Chop with Marsala Sauce (DF/GF) Jasmine Rice (DF/GF/V) and Sauteed Cabbage (DF/GF/V)	Tomato Florentine Soup (D/GF) Vegetable Spring Rolls with Sweet and Sour Sauce on the Side(DF/G) Low Sodium Teriyaki Chicken Thighs (DF/GF) White Rice (DF/GF/V) and Stirfry Vegetables (DF/GF/V) Spinach and Tomato Stuffed Portabella Mushroom (D/GF/VEG) and Roasted Red Pepper Pesto Penne Pasta (DF/G/VEG/N) and Fresh Steamed Green Beans (DF/GF/V)	
Wednesday, July 29th	Chicken Noodle Soup (D/G) Fresh Fruit & Salad Bar Chili Mac Casserole (D/G) Seasoned Lima Beans (DF/GF/V) and Grilled Zucchini (DF/GF/V) Grilled Turkey & Bacon Croissant Sandwich (D/G) Onion Rings (DF/G) and Steamed Asparagus (DF/GF/V)	Chicken Noodle Soup (D/G) Southern Patatoe Salad (DF/GF) Garlic Butter Tuscan Shrimp (D/GF) Quinoa (DF/GF/V) and Sauteed Bok Choy (DF/GF/V) BBQ Beef Brisket (DF/GF) Vegetarian Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)	
Thursday, July 30th	Beef & Barely Soup(DF/G) Fresh Fruit & Salad Bar Shrimp Stir Fry(DF/GF) with Vegetable Egg Rolls(DF/G) & Lo Mein Noodles(DF/G/V) Salisbury Steak(DF/GF) White Rice(DF/GF/V) & Steamed Broccoli (DF/GF/V)	Beef & Barely Soup(DF/G) Chips w/Salsa (DF/GF/V) Beef Enchilada (D/G) with Mexican Rice(DF/GF/V) and Seasoned Black Beans (DF/GF/V) Salmon Burger w/ Arugula & Tomatoes (DF/G)Lemon Caper Aioli (DF/GF) Sweet Potato Fries (DF/GF) Roasted Brussel Sprouts(DF/GF/V)	
Friday, July 31st	Cream of Broccoli Soup (D/G) Fresh Fruit & Salad Bar Fried or Baked Chicken (DF/G) Mashed Potatoes (D/GF) Fresh Steamed Green Beans (DF/GF/V) Ratatouille (DF/GF/V) Herbed Orzo (DF/G/V) and Roasted Carrots (DF/GF/V)	Cream of Broccoli Soup (D/G) Anti Pasta Salad (DF/GF) Seared Cod with White Wine Sauce (DF/GF) Herbed Rice (DF/GF/V) and Sauteed Pepper & Onions (DF/GF/V) Braised Short Ribs(DF/GF) w/Demi Glaze(DF/GF) Baked Potato (DF/GF/V) and Sauteed Spinach (DF/GF/V)	
Saturday, August 1st	Baja Chicken Soup (D/G) Fresh Fruit & Salad Bar Pulled Pork Shoulder w/ BBQ Sauce(DF/GF) Vegetarian Baked Beans(DF/GF/V) and Vinegar Coleslaw (DF/GF/V) Southern Meatloaf w/ Bourbon Glaze(DF/GF) White Cheddar Mac Cheese(D/G) & Sweet Pea & Onions (DF/GF/V) Hot Dog Bar	Baja Chicken Soup (D/G) Pigs in Blanket w/ Mustard (D/G) Country Fried Steak w/ Sawmill Gravy (D/G) Whipped Mashed Potatoes(D/GF) and Green Beans (DF/GF/V) Grilled Chicken w/ Peach Chuntney(DF/GF) Steamed Asparagus (DF/GF/V) and Sauteed Shoepeg Corn(DF/GF/V)	

Richland's Sunday Brunch

Sunday, July 26th, 2026

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

Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon

Vegetable Gnocchi Soup (DF/GF)

Entree

Italian Style Grilled Veal Chops w/ Piccata Sauce (DF/GF)

Wild Mushroom Ravioli w/ Truffle Cream Sauce (D/G)

Herbed Crusted Rainbow Trout w/ Sage Dill Sauce (DF/GF)

Accompaniment

Sauteed French Haricot Verts (DF/GF/V)

Southern Harvard Beets (DF/GF/V)

Grilled Eggplant (DF/GF/V)

Baked Sweet Potato Halves (DF/GF/V)

Carving Station

Roasted Prime Rib w/ Creamy Horseradish

Richland's Chef Station

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

Richland's Sweet Treats

*Black Tie Cake, Berry Moscoto Tiramisu, Lemon Curd Cake,
Cinnamon Rolls, 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, August 2nd	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:00am - 2:00pm
	LUNCH	DINNER	
Monday, August 3rd	Tuscan Bean Soup (DF/GF) Fresh Fruit & Salad Bar Spaghetti with Classic Bolognese Sauce (D/G) Seasoned Cauliflower and Broccoli (DF/GF/V) and Garlic Bread (D/G) Parmesan Baked Cod (D/GF) Baked Potato Bar (DF/GF/V) and Fresh Sautéed Spinach(DF/GF/V)	Tuscan Bean Soup (DF/GF) Vegetable Egg Rolls w/ Sweet & Sour Sauce (DF/G) Teriyaki Glazed Chicken Thighs (DF/G) Escalloped Pineapple Bake (D/G) and Vegetable Stir Fry (DF/GF/V) Korean Beef Bowl (Quinoa, Shredded Carrots , Sautéed Kale , Green Onions) (DF/GF)	
Tuesday, August 4th	Italian Wedding Soup (DF/G) Fresh Fruit & Salad Bar Baked Chicken topped with Mushrooms, Bacon,Honey Mustard and Cheese (D/GF) Rice Pilaf (DF/G/V) and Parslied Carrots (DF/GF/V) Brat Medallions w/ Sauerkraut(DF/GF) Scalloped Potatoes (D/G) and Fried Okra (D/G)	Italian Wedding Soup (DF/G) Cucumber, Tomato & Onion Salad (DF/GF/V) Grilled Pork Loin (DF/GF) Apple Chutney(DF/GF/V) Roasted Butternut Squash (DF/GF/V) and Roasted Brussels Sprouts (DF/GF/V) Seafood Casserole (D/G) Steamed Broccoli(DF/GF/V) and Sautéed Mushrooms (DF/GF/V)	
Wednesday, August 5th	Creamy California Vegetable Medley (D/G) Fresh Fruit & Salad Bar Prime Burger(DF/GF) Golden French Fries (DF/GF) and Normandy Blend Vegetables (DF/GF/V) Chickpea Vegetable Casserole (DF/GF/V) and Sautéed Shoepeg Corn (DF/GF/V) and Sautéed Swiss Chard (DF/GF/V)	Creamy California Vegetable Medley Soup (D/G) Fried Cauliflower Bites w/ Sweet Chili Sauce(DF/GF/V) Bacon & Onions Quiche (D/G) Blusing Pears (DF/GF/V) and Hashbrown Casserole Bake (D/GF) Vegetable Pasta Primavera with Pesto Sauce(DF/G/V/NUT) Roasted Cherry Tomatoes (DF/GF/V) and Toasted Garlic Bread(D/G)	
Thursday, August 6th	Split Pea & Ham Soup (DF/GF) Fresh Fruit & Salad Bar Grilled Jerk Chicken(DF/GF) Pimento Mac & Cheese(D/G) and Sautéed Cabbage (DF/GF/V) Golden Fried Coconut Shrimp(D/G) Pineapple Fried Rice(DF/G/V) and Fresh Steamed Broccoli (DF/GF/V)	Split Pea & Ham Soup (DF/GF) Caprese Salad (D/GF) Cider Roasted Pork Tenderloin (DF/GF) Blackeye Pea & Corn Succotash (DF/GF/V) and Seasoned Collard Greens (DF/GF/V) Midwest Tuna Casserole (D/G) Steamed Asparagus (DF/GF/V) and Fried Okra (D/G)	
Friday, August 7th	Garden Vegetable Soup (DF/GF/V) Fresh Fruit & Salad Bar Fried Catfish (DF/GF) with Roasted Red Potatoes (DF/GF/V) Hushpuppies (D/G) and Seasoned Turnip Greens (DF/GF/V) Pulled Pork Quesadilla (D/G) Boston Baked Beans (DF/GF) and Fried Zucchini Fritters(D/G)	Garden Vegetable Soup (DF/GF/V) Broccoli, Cheese & Bacon Bites(D/G) Italian Style Meat Lasagna (D/G) Sautéed Lemon Green Beans (DF/GF/V) and Garlic Bread (D/G) Grilled Salmon Caesar Salad (Chopped Romaine, Parmesan Cheese, Homemade Croutons & Grilled Salmon) (D/G)	
Saturday, August 8th	Potato Leek Soup (D/GF) Fresh Fruit & Salad Bar Cabbage Roll in Tomato Sauce (DF/GF), Fresh Shoepeg Corn (DF/GF/V), and Fresh Steamed Broccoli (DF/GF/V) Taco Bar Parmesan Crusted Chicken (D/G) Artichoke Casserole (D/G)) and Green Peas & Carrots(DF/GF/V)	Potato Leek Soup (D/GF) Cherry Tomato Couscous Salad (D/G/Veg) Homestyle Crispy Chicken Tenders(D/G/) Waffle Belgian w/Syrup (D/G) and Fresh Mixed Berries (DF/GF/V) Stuffed Shells Florentine w/ Marinara Sauce (D/G) Roasted Zucchini DF/GF/V) and Sautéed Fresh Spinach (D/GF)	

Richland's Sunday Brunch

Sunday, August 2nd, 2026

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

Richland Starters

*Salad Array ~ Seasonal Fresh Fruit ~ Shrimp Cocktail
Vichyssoise Soup (Cold) (D/GF)*

Entree

*Corned Beef Hash Benedict w/ Hollandaise Sauce (D/G)
Southern Style Chicken Coquette w/ Sawmill Gravy (D/G)
Grilled Sicily Swordfish w/ Mediterranean Sauce (DF/GF)*

Accompaniment

*Grilled Lemony Broccolini (DF/GF/V)
Whipped Goat Cheese Polenta (D/GF)
Roasted Oyster Mushroom Medley (DF/GF/V)
Honey Roasted Parsnips (DF/GF/V)*

Carving Station

Herbed Roasted Porkloin w/ Applesauce

Richland's Chef Station

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

Richland's Sweet Treats

*Chocolate Spoon Lovin Cake, Assorted Cup Cakes, Lemon Curd Cake,
Peach Cobbler, Chess Pie, English Scones, Pecan Pie & Assorted Danishes*

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

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