

RICHLAND PLACE

TWO WEEK MENU

August 9th – August 22nd

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 (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (Veg)

Sunday, August 9th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, August 10th	Beefy Taco Soup (DF/GF) Fresh Fruit & Salad Bar Flat Bread Pizza (Chef Choice) (D/G) Sweet Potato Tots(DF/GF) and Grilled Mixed Vegetables(DF/GF/V) Oven Roasted Chicken (DF/GF) Creamy Orzo w/ Mushrooms (D/G) and Steamed Broccoli(DF/GF/V) w/Cheese Sauce Offered on the Side (D/GF)	Beefy Taco Soup (DF/GF) Puff Pastry Wrapped Asparagus (D/G) Tortilla Crusted Tilapia (DF/G) Grilled Asparagus (DF/GF/V) and Tomato Couscous (DF/G/V) Italian Style Ziti Pasta (D/G) French Green Beans (DF/GF/V) Garlic Bread (D/G)	
Tuesday, August 11th	Chicken Noodle Soup (DF/G) Fresh Fruit & Salad Bar Meatloaf (D/G) with Optional Glaze (DF/GF) Creamy Mashed Potatoes (D/GF) and Parslief Carrots (DF/GF/V) Ham & Swiss on Croissant (D/G) Onion Rings (DF/G) and Grilled Zucchini Spears (DF/GF/V)	Chicken Noodle Soup (DF/G) BLT Wedge Salad with Blue Cheese Crumbles & Homestyle Ranch Dressing (D/GF) Shrimp & Grits (D/GF) Fried Okra (D/G) and Seasoned Collard Greens (DF/GF/V) Porkloin w/ Bourbon Glaze(DF/GF) Sauteed Cabbage(DF/GF/V)and Corn on the Cob(D/GF)	
Wednesday, August 12th	White Bean & Ham Soup (DF/GF) Fresh Fruit & Salad Bar Parmesan Chicken (D/G) w/ Spaghetti Marinara (DF/G/V) Baked Zucchini & Squash (DF/GF/V) and Garlic Bread (D/G) Corned Beef Reuben Sandwich on Rye (D/G) Homemade Chips (DF/GF) and Roasted Cherry Tomatoes (DF/GF/V)	White Bean and Ham Soup (DF/GF) Asst. Puff Pastry (D/G) Salisbury Steak w/ Marsala Sauce (DF/GF) Baked Potato(DF/GF/V) and Green Peas(DF/GF/V) Chicken Fajita Quesadilla(D/G) Seasoned Black Beans(DF/GF/V) and Cilantro White Rice (DF/GF/V)	
Thursday, August 13th	Beef and Barley Soup (DF/G) Fresh Fruit & Salad Bar French Onion Pork Loin (D/GF) Sauteed Vegetables (DF/GF/V) and Yellow Squash Casserole (D/GF) Mediterranean Baked Cod (DF/GF) and Vegetable Couscous (DF/G/V) and Sauteed Bok Choy (DF/GF/V)	Beef and Barly Soup (DF/G) Cowboy Caviar (DF/DF) BBQ Chicken Thighs (DF/GF) Baked Sweet Potato (DF/GF/V) and Steamed Asparagus (DF/GF/V) Florentine Ravioli (D/G) Sauteed Spinach (DF/GF/V) and Garlic Bread (D/G)	
Friday, August 14th	Lemon Chicken Orzo Soup (DF/G) Fresh Fruit & Salad Bar Fried Catfish (DF/GF) w/Hushpuppies (D/G) White Beans w/Onions (DF/GF/V) and Turnip Greens (DF/GF/V) Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (DF/GF) and Cold Cucumber Salad (DF/GF/V)	Lemon Chicken Orzo Soup (DF/G) Fried Green Tomatoes (D/G) Steak Diane (DF/GF) Truffle Mashed Potatoes (D/GF) and California Vegetable Blend (DF/GF/V) Lemon Garlic Baked Flounder (DF/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)	
Saturday, August 15th	Garden Vegetable Soup (DF/GF/V) Fresh Fruit & Salad Bar Herbed Crusted Chicken (DF/GF) Seasoned Lima Beans (DF/GF/V) and Sauteed Cabbage (DF/GF/V) Meatball Marinara Bake w/ Mozzarella Cheese (D/G) Fried Okra (D/G) and Vinegar Coleslaw (DF/GF/V) Hot Dog Bar	Garden Vegetable Soup (DF/GF/V) Spinach Artichoke Dip & Chips (D/G) Prime Rib Burger (DF/GF) Sweet Potato Puffs (DF/GF) and Broccoli Cheese Casserole (D/GF) Herbed Crusted Salmon Caesar Salad (Chopped Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing) (D/G)	

Richland's Sunday Brunch

Sunday, August 9th, 2026

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

Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray

Red Bean & Rice Sausage Soup (DF/GF)

Entree

Pan Seared Orange Roughy w/ Martini Olive Pepper Sauce (DF/GF)

Grilled Chicken Oscar w/ Crab Cream Sauce (D/GF)

Mississippi Beef Pot Roast w/ Root Vegetables (DF/GF)

Accompaniment

French Style Spinach Souffle' (D/G)

Roasted Apples, Butternut Squash & Cranberries (DF/GF/V)

Southern Fried Green Tomatoes (D/G)

Creamy Smoked Boursin Mashed Potatoes (D/G)

Carving Station

Roasted Turkey w/ Cranberry Sauce

Richland's Chef Station

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

Richland's Sweet Treats

*Chocolate Layer Cake, Ultimate Carrot Cake, Italian Lemon 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 (D.F.) - Gluten (G) - Gluten Free (G.F.) - Vegan (V) - Vegetarian (Veg)

Sunday, August 16th	Sunday Brunch 11:15 AM - 2:00 PM	
	LUNCH	DINNER
Monday, August 17th	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) Country Style Pork Ribs(DF/GF) with Vegetarian Baked Beans(DF/GF/V) and Vinegar Coleslaw(DF/GF/V) and Corn Pudding(D/G)	All American Meatloaf(DF/GF) with Mashed Potatoes (D/GF) and Peas & Carrots (DF/GF/V) Carved Roasted Turkey w/ Gravy(DF/GF) Sweet Potato Casserole(D/G) and Green Beans(DF/GF/V)
Tuesday, August 18th	Gazpacho(DF/GF/V) Fruit and Salad Bar	Gazpacho(DF/GF/V) Spanakopita (D/G)
	Creamy Tuscan Chicken Thighs(D/GF) with Mint Couscous(DF/G/V) and Steamed Broccoli (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>Smoked Sausage Jambalaya (DF/GF) with Seasoned Cabbage (DF/GF/V) and Corn Muffins (D/GF)</i>
Wednesday, August 19th	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) Italian Meat Sauce w/ Spaghetti (DF/G) Italian Green Beans (DF/GF/V) & Herbed Bread Stick (D/G)
	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)	<i>Grilled Chicken Thighs w/ Mango Salsa (DF/GF) Cilantro Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)</i>
Thursday, August 20st	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) Salmon Florentine (D/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)
Friday, August 21st	Italian Wedding Soup (DF/G) Fresh Fruit and Salad Bar	Italian Wedding Soup (DF/G) Hummus with Pita Chips (DF/G/V)
	Fried Catfish (DF/GF) w/ Hushpuppies (D/G) with White Beans (DF/GF/V) and Collard Greens (DF/G/V) <i>Prime Rib Burger (DF/GF) with Onion Rings (D/G) and Steamed Broccoli (DF/GF/V)</i>	Shrimp Scampi w/ Angel Hair Pasta(D/G) Citrus Herb Roasted Cherry Tomatoes (DF/GF/V) and Garlic Bread (D/G) Richland Cobb Salad(Chopped Romaine Lettuce,Turkey,Bacon,Sliced Eggs,Avocado, Diced Tomatoes, Bleu Cheese Crumbles & Homestyle Ranch)
Saturday, August 22nd	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 Braised Pork Tenderloin(DF/GF) & Mashed Potatoes (D/GF)and Fried Okra (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)

Richland's Sunday Brunch

Sunday, August 16th, 2026

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

Richland Starters

*Salad Array ~ Seasonal Fresh Fruit ~ Shrimp Cocktail
Red Rock Seafood Bisque (D/GF)*

Entree

*Southern Style Chicken & Dumplings (DF/G)
Grilled Caprese Alaska Salmon w/ Balsamic Glaze (D/GF)
Grilled Porterhouse Pork Chop w/ Apple Chutney (DF/GF)*

Accompaniment

*Aged White Cheddar Mac Cheese (D/G)
Roasted Asparagus w/Tri-Colored Peppers (DF/GF/V)
Herbed Roasted New Potatoes (DF/GF/V)
Southern Style Butter Beans (DF/GF/V)*

Carving Station

Herbed Crusted Prime Rib w/ Horseradish Sauce

Richland's Chef Station

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

Richland's Sweet Treats

*Chocolate Layer Cake, Italian Tiramisu, Italian Lemon Cake,
Strawberry Cobbler, Chess Pie, English Scones, Pecan Pie & Assorted Danishes*

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

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