

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

| Sunday,<br>August 16th    | Sunday Brunch 11:15 AM - 2:00 PM                                                                                                                                                                                          |                                                                                                                                                                                                                                                                |
|---------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                           | <i>LUNCH</i>                                                                                                                                                                                                              | <i>DINNER</i>                                                                                                                                                                                                                                                  |
| Monday,<br>August 17th    | French Onion Soup (DF/GF)<br>Fresh Fruit & Salad Bar                                                                                                                                                                      | French Onion Soup (DF/GF)<br>Watermelon Salad (D/GF)                                                                                                                                                                                                           |
|                           | Grilled Chicken Caprese (D/GF) Herbed Orzo(DF/G) and Sauteed Swiss Chard (DF/GF/V)<br><br>Country Style Pork Ribs(DF/GF) with Vegetarian Baked Beans(DF/GF/V) and Vinegar<br>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)<br><br>Carved Roasted Turkey w/ Gravy(DF/GF) Sweet Potato Casserole(D/G) and Green<br>Beans(DF/GF/V)                                                                     |
| Tuesday,<br>August 18th   | Gazpacho(DF/GF/V)<br>Fruit and Salad Bar                                                                                                                                                                                  | Gazpacho(DF/GF/V)<br><i>Spanakopita (D/G)</i>                                                                                                                                                                                                                  |
|                           | Creamy Tuscan Chicken Thighs(D/GF) with Mint Couscous(DF/G/V) and Steamed<br>Broccoli (DF/GF/V)<br><br><i>Mediterranean Baked Cod (DF/GF ) Artichokes AuGratin(D/G) and Sauteed<br/>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)<br><br><i>Smoked Sausage Jambalaya (DF/GF) with Seasoned Cabbage (DF/GF/V) and Corn Muffins (D/GF)</i>                                                                          |
| Wednesday,<br>August 19th | Garden Vegetable Soup (DF/GF/V)<br>Fruit and Salad Bar                                                                                                                                                                    | Garden Vegetable Soup (DF/GF/V)<br>Greek Salad (Romaine Lettuce, Tomatoes, Black Olives, Feta Cheese) (D/GF)<br>Italian Meat Sauce w/ Spaghetti (DF/G) Italian Green Beans (DF/GF/V) &<br>Herbed Bread Stick (D/G)                                             |
|                           | Beef Tips over Egg Noodles (DF/G) Fresh Steamed Green Beans (DF/GF/V) and Roasted<br>Carrots (DF/GF/V)<br><br>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<br/>Black Beans (DF/GF/V)</i>                                                                                                                                            |
| Thursday,<br>August 20st  | Corn Chowder (D/G)<br>Fruit and Salad Bar                                                                                                                                                                                 | Corn Chowder (D/G)<br>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)<br/>and Roasted Cherry Tomatoes (DF/GF/V)</i><br><br>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)<br><br>Salmon Florentine (D/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)                                                                      |
| Friday,<br>August 21st    | Italian Wedding Soup (DF/G)<br>Fresh Fruit and Salad Bar                                                                                                                                                                  | Italian Wedding Soup (DF/G)<br><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<br>Greens (DF/G/V)<br><br><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)<br>and Garlic Bread (D/G)<br><br>Richland Cobb Salad(Chopped Romaine Lettuce,Turkey,Bacon,Sliced Eggs,Avocado, Diced<br>Tomatoes, Bleu Cheese Crumbles & Homestyle Ranch) |
| Saturday,<br>August 22nd  | Clam Chowder (D/GF)<br>Fruit and Salad Bar                                                                                                                                                                                | Clam Chowder (D/GF)<br>Broccoli, Cheddar, & Bacon Bites (D/G)                                                                                                                                                                                                  |
|                           | Grilled Bourbon Bone In Chicken (DF/GF) Harvard Beets (DF/GF/V) and Tender Green<br>Beans (DF/GF/V)<br>Taco Bar<br><br>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<br>(DF/GF/V)<br><br>Grilled Snapper (DF/GF) Savory Vegetable Couscous (DF/G/V) and Sauteed Button<br>Mushrooms (DF/GF/V)                                        |

# RICHLAND PLACE

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## TWO WEEK MENU

*August 23rd- September 5th*

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### Dining Room Hours

| MONDAY - SATURDAY         |                      |
|---------------------------|----------------------|
| <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   |

| SUNDAY BRUNCH             |                      |
|---------------------------|----------------------|
| <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.*

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

| Sunday, August 23rd    | Lunch: 11:00am - 1:30pm                                                                                                                                                                                                                                                                                                                | Dinner Served: 5:00pm - 6:30pm                                                                                                                                                                                                                                                                                                                                               | Sunday Brunch: 11:15am - 2:00pm |
|------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------|
|                        | LUNCH                                                                                                                                                                                                                                                                                                                                  | DINNER                                                                                                                                                                                                                                                                                                                                                                       |                                 |
| Monday, August 24th    | <p>Stuffed Bell Peppper Soup(DF/GF)<br/>Fresh Fruit &amp; Salad Bar</p> <p>Herb and Scallion Crusted Salmon (DF/G) Whole Kernel Corn (D/GF) and Braised Green Beans and Tomatoes (DF/GF/V)</p> <p>BBQ Chicken Thighs with Mushrooms &amp; Swiss Cheese (D/GF) Roasted Butternut Squash with Apple(DF/GF/V) and Rice Pilaf (DF/G/V)</p> | <p>Stuffed Bell Pepper Soup(DF/GF)<br/>Loaded Potato Skins(D/GF)</p> <p>Brown Sugar Baked Ham (DF/GF) Mashed Potatoes (D/GF) Roasted Carrots (DF/GF/V)</p> <p>Crab Cakes(D/G) w/ Remoulade Sauce on the side (D/G) Sauteed Spinach (DF/GF/V) and Tuscan Roasted Tomatoes (DF/GF/V)</p>                                                                                       |                                 |
| Tuesday, August 25th   | <p>Tomato Florentine Soup(D/GF)<br/>Fresh Fruit &amp; Salad Bar</p> <p>Bacon Cheeseburger (D/G) French Fries (DF/GF) and Seasoned Green Beans (DF/GF/V)</p> <p>Pork Chops with Marsala Sauce (DF/GF) Jasmine Rice (DF/GF/V) and Sauteed Cabbage (DF/GF/V)</p>                                                                          | <p>Tomato Florentine Soup (D/GF)<br/>Vegetable Spring Rolls with Sweet and Sour Sauce on the Side(DF/G)<br/>Low Sodium Teriyaki Chicken Thighs (DF/GF) White Rice (DF/GF/V) and Stirfry Vegetables (DF/GF/V)</p> <p>Spinach and Tomato Stuffed Portbella Mushroom (D/GF/VEG) and Roasted Red Pepper Pesto Penne Pasta (DF/G/VEG/N) and Fresh Roasted Asparagus (DF/GF/V)</p> |                                 |
| Wednesday, August 26th | <p>Chicken Noodle Soup (D/G)<br/>Fresh Fruit &amp; Salad Bar</p> <p>Chili Mac Casserole (D/G) Seasoned Lima Beans (DF/GF/V) and Grilled Zucchini (DF/GF/V)</p> <p>Grilled Turkey &amp; Bacon Croissant Sandwich (D/G) Onion Rings (DF/G) and Steamed Asparagus (DF/GF/V)</p>                                                           | <p>Chicken Noodle Soup (D/G)<br/>Southern Patato Salad (DF/GF)</p> <p>Garlic Butter Tuscan Shrimp (D/GF) Quinoa (DF/GF/V) and Sauteed Bok Choy (DF/GF/V)</p> <p>BBQ Beef Brisket (DF/GF) Vegetarian Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)</p>                                                                                                                 |                                 |
| Thursday, August 27th  | <p>Beef &amp; Barely Soup(DF/G)<br/>Fresh Fruit &amp; Salad Bar</p> <p>Shrimp Stir Fry(DF/GF) with Vegetable Egg Rolls(DF/G) &amp; Lo Mein Noodles(DF/G/V)</p> <p>Salisbury Steak(DF/GF) White Rice(DF/GF/V) &amp; Steamed Broccoli (DF/GF/V)</p>                                                                                      | <p>Beef &amp; Barely Soup(DF/G)<br/>Chips w/Salsa (DF/GF/V)</p> <p>Beef Enchilada (D/G) with Mexican Rice(DF/GF/V) and Seasoned Black Beans (DF/GF/V)</p> <p>Salmon Burger w/ Arugula &amp; Tomatoes (DF/G)Lemon Caper Aioli (DF/GF) Sweet Potato Fries (DF/GF) Roasted Brussel Sprouts(DF/GF/V)</p>                                                                         |                                 |
| Friday, August 28th    | <p>Cream of Broccoli Soup (D/G)<br/>Fresh Fruit &amp; Salad Bar</p> <p>Fried or Baked Chicken (DF/G) Mashed Potatoes (D/GF) Fresh Steamed Green Beans (DF/GF/V)</p> <p>Ratatouille (DF/GF/V) Herbed Orzo (DF/G/V) and Roasted Carrots (DF/GF/V)</p>                                                                                    | <p>Cream of Broccoli Soup (D/G)<br/>Antipasto Salad (DF/GF)</p> <p>Seared Cod with White Wine Sauce (DF/GF) Herbed Rice (DF/GF/V) and Sauteed Pepper &amp; Onions (DF/GF/V)</p> <p>Braised Short Ribs(DF/GF) w/Demi Glaze(DF/GF) Baked Potato (DF/GF/V) and Sauteed Spinach (DF/GF/V)</p>                                                                                    |                                 |
| Saturday, August 29th  | <p>Baja Chicken Soup (D/G)<br/>Fresh Fruit &amp; Salad Bar</p> <p>Pulled Pork Shoulder w/ BBQ Sauce(DF/GF) Vegetarian Baked Beans(DF/GF/V) and Vinegar Coleslaw ( DF/GF/V)</p> <p>Turkey Reuben on Rye Bread (D/G) Homemade Chips (DF/GF) Steamed Broccolini (DF/GF/V)</p> <p>Hot Dog Bar</p>                                          | <p>Baja Chicken Soup (D/G)<br/>Pigs in Blanket w/ Mustard (D/G)</p> <p>Country Fried Steak w/ Sawmill White Gravy (D/G) Whipped Mashed Potatoes(D/GF) and Green Beans (DF/GF/V)</p> <p>Grilled Chicken w/ Peach Chuntney(DF/GF) Steamed Asparagus (DF/GF/V) and Sauteed Shoepeg Corn(DF/GF/V)</p>                                                                            |                                 |

# *Richland's Sunday Brunch*

*Sunday, August 23rd, 2026*

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

## *Richland Starters*

*Salad Array ~ Seasonal Fresh Fruit ~ Shrimp Cocktail*

*Roasted Red Pepper & Smoked Tomato Bisque (D/GF)*

## *Entree*

*Braised Short Rib w/ Cabernet Demi Glaze (DF/GF)*

*Chicken Francaise w/ Lemon Beurre Blanc (DF/GF)*

*Italian Style Vegetable (D/G)*

## *Accompaniment*

*Honey Roasted Carrots w/ Tops (DF/GF/V)*

*Black-Eye Peas w/ Seasoned Okra (DF/GF/V)*

*Braised Beets w/ Balsamic Glaze (DF/GF/V)*

*Steamed Broccoli & Cauliflower (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, Vanilla Crunch Cake, Italian Lemon Cake,  
Pecan Rolls, Chess Pie, Donuts, 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 30th      | Lunch: 11:00am - 1:30pm                                                                                                                                                                                                                                                       | Dinner Served: 5:00pm - 6:30pm                                                                                                                                                                                                                                                                                           | Sunday Brunch: 11:00am - 2:00pm |
|--------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------|
|                          | LUNCH                                                                                                                                                                                                                                                                         | DINNER                                                                                                                                                                                                                                                                                                                   |                                 |
| Monday, August 31st      | Egg Drop Soup (DF/GF)<br>Fresh Fruit & Salad Bar<br>Spaghetti with Classic Bolognese Sauce (D/G) Seasoned Cauliflower and Broccoli (DF/GF/V) and Garlic Bread (D/G)<br>Parmesan Baked Cod (D/GF) Baked Potato Bar (DF/GF/V) and Fresh Sautéed Spinach(DF/GF/V)                | Egg Drop Soup (DF/GF)<br>Vegetable Egg Rolls w/ Sweet & Sour Sauce (DF/G)<br>Teriyaki Glazed Chicken Thighs (DF/G) Escalloped Pineapple Bake (D/G) and Vegetable Stir Fry (DF/GF/V)<br>Korean Beef Bowl ( Quinoa, Shredded Carrots , Sautéed Kale , Green Onions) (DF/GF)                                                |                                 |
| Tuesday, September 1st   | Italian Wedding Soup (DF/G)<br>Fresh Fruit & Salad Bar<br>Baked Chicken topped with Mushrooms, Bacon,Honey Mustard and Cheese (D/GF) Rice Pilaf (DF/G/V) and Parslied Carrots (DF/GF/V)<br>Brat Medallions w/ Sauerkraut(DF/GF) Scalloped Potatoes (D/G) and Fried Okra (D/G) | Italian Wedding Soup (DF/G)<br>Cucumber, Tomato & Onion Salad (DF/GF/V)<br>Grilled Pork Loin (DF/GF) Apple Chutney(DF/GF/V) Roasted Butternut Squash (DF/GF/V) and Roasted Brussels Sprouts (DF/GF/V)<br>Seafood Casserole (D/G) Steamed Broccoli(DF/GF/V) and Sautéed Mushrooms (DF/GF/V)                               |                                 |
| Wednesday, September 2nd | Creamy California Vegetable Medley (D/G)<br>Fresh Fruit & Salad Bar<br>Prime Burger(DF/GF) Golden French Fries (DF/GF) and Mixed Vegetable Blend (DF/GF/V)<br>Chickpea Vegetable Casserole (DF/GF/V) and Sautéed Swiss Chard (DF/GF/V) and Sautéed Cherry Tomatoes (DF/GF/V)  | Creamy California Vegetable Medley Soup (D/G)<br>Fried Cauliflower Bites w/ Sweet Chili Sauce(DF/GF/V)<br>Bacon & Onion Quiche (D/G) Blusing Pears (DF/GF/V) & Hashbrown Casserole Bake (D/GF)<br>Vegetable Pasta Primavera with Pesto Sauce(DF/G/V/NUT) Roasted Cherry Tomatoes (DF/GF/V) and Toasted Garlic Bread(D/G) |                                 |
| Thursday, September 3rd  | Split Pea & Ham Soup (DF/GF)<br>Fresh Fruit & Salad Bar<br>Baked Ziti w/Italian Sausage (D/G) Roasted Carrots ( DF/GF/V) and Herbed Roasted Squash (DF/GF/V)<br>Roasted Turkey and Dressing ( DF/G) Seasoned Green Beans(DF/GF/V) and Mashed Potatoes(D/GF)                   | Split Pea & Ham Soup (DF/GF)<br>Caprese Salad ( D/GF)<br>Herbed Roasted Chicken (DF/GF) Seasoned Yellow Rice (DF/GF/V) and Mixed Vegetable Blend (DF/GF/V)<br>Butternut Squash Ravioli w/ Sage Brown Butter Sauce(D/G) Roasted Asparagus (DF/GF/V) and Harvard Beets (DF/GF/V)                                           |                                 |
| Friday, September 4th    | Garden Vegetable Soup (DF/GF/V)<br>Fresh Fruit & Salad Bar<br>Fried Catfish (DF/GF) with Roasted Red Potatoes (DF/GF/V) Hushpuppies (D/G) and Seasoned Turnip Greens (DF/GF/V)<br>Grilled Chicken Piccata (D/G) Artichoke Casserole (D/G)) and Green Peas & Carrots(DF/GF/V)  | Garden Vegetable Soup (DF/GF/V)<br>Broccoli, Cheese & Bacon Bites(D/G)<br>Italian Style Meat Lasagna (D/G) Sautéed Lemon Green Beans (DF/GF/V) and Garlic Bread (D/G)<br>Grilled Salmon Caesar Salad ( Chopped Romaine, Parmesan Cheese, Homemade Croutons & Grilled Salmon) (D/G)                                       |                                 |
| Saturday, September 5th  | Potato Leek Soup (D/GF)<br>Fresh Fruit & Salad Bar<br>Cabbage Roll in Tomato Sauce (DF/GF), Fresh Shoepeg Corn (DF/GF/V), and Fresh Steamed Broccoli (DF/GF/V)<br>Taco Bar<br>Hickory Smoked Pulled Pork (DF/GF) Boston Baked Bean (DF/GF/V) and Fried Zucchini Fritters(D/G) | Potato Leek Soup (D/GF)<br>Cherry Tomato Couscous Salad (D/G/Veg)<br>Homestyle Crispy Chicken Tenders(D/G/) Waffle Belgian w/Syrup (D/G) and Fresh Mixed Berries (DF/GF/V)<br>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 30th, 2026*

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

## *Richland Starters*

*Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray  
Tuscan Cabbage & White Beans Soup (DF/GF/V)*

## *Entree*

*Yankee Style French Onion Meatloaf (DF/G)  
Roasted Turkey & Savory Dressing (D/GF)  
Provençal Style Ratatouille (DF/GF/V)*

## *Accompaniment*

*Sweet Potato Casserole (D/G/V)  
Seasoned Green Beans (DF/GF/V)  
Sautéed Vidalia Onions (DF/GF/V)  
Crispy Southern Fried Okra (D/G)*

## *Carving Station*

*Honey Roasted Ham w/ Applesauce*

## *Richland's Chef Station*

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

## *Richland's Sweet Treats*

*Chocolate Lovin Spoon Cake, Ultimate Carrot Cake, Curd Lemon Cake,  
Blackberry Cobbler, Chess Pie, Donuts, Pecan Pie & Assorted Danishes*

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