

RICHLAND PLACE

TWO WEEK MENU

August 23rd- September 5th

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, August 23rd	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, August 24th	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, August 25th	Tomato Florentine Soup(D/GF) Fresh Fruit & Salad Bar Bacon Cheeseburger (D/G) French Fries (DF/GF) and Seasoned Green Beans (DF/GF/V) Pork Chops 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 Portbella Mushroom (D/GF/VEG) and Roasted Red Pepper Pesto Penne Pasta (DF/G/VEG/N) and Fresh Roasted Asparagus (DF/GF/V)	
Wednesday, August 26th	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 Aspargus (DF/GF/V)	Chicken Noodle Soup (D/G) Southern Patato 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, August 27th	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, August 28th	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) Antipasto 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 29th	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) Turkey Reuben on Rye Bread (D/G) Homemade Chips (DF/GF) Steamed Broccolini (DF/GF/V) Hot Dog Bar	Baja Chicken Soup (D/G) Pigs in Blanket w/ Mustard (D/G) Country Fried Steak w/ Sawmill White 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, 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) 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)	Egg Drop 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, September 1st	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, September 2nd	Creamy California Vegetable Medley (D/G) Fresh Fruit & Salad Bar Prime Burger(DF/GF) Golden French Fries (DF/GF) and Mixed Vegetable Blend (DF/GF/V) 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) Fried Cauliflower Bites w/ Sweet Chili Sauce(DF/GF/V) Bacon & Onion Quiche (D/G) Blusing Pears (DF/GF/V) & 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, September 3rd	Split Pea & Ham Soup (DF/GF) Fresh Fruit & Salad Bar Baked Ziti w/Italian Sausage (D/G) Roasted Carrots (DF/GF/V) and Herbed Roasted Squash (DF/GF/V) Roasted Turkey and Dressing (DF/G) Seasoned Green Beans(DF/GF/V) and Mashed Potatoes(D/GF)	Split Pea & Ham Soup (DF/GF) Caprese Salad (D/GF) Herbed Roasted Chicken (DF/GF) Seasoned Yellow Rice (DF/GF/V) and Mixed Vegetable Blend (DF/GF/V) 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) 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) Grilled Chicken Piccata (D/G) Artichoke Casserole (D/G)) and Green Peas & Carrots(DF/GF/V)	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, September 5th	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 Hickory Smoked Pulled Pork (DF/GF) Boston Baked Bean (DF/GF/V) and Fried Zucchini Fritters(D/G)	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 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*

****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. ****