

# **RICHLAND PLACE**

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## **TWO WEEK MENU**

*August 9<sup>th</sup> – August 22<sup>nd</sup>*

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### **Dining Room Hours**

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

| <b>SUNDAY BRUNCH</b>      |                           |
|---------------------------|---------------------------|
| <b>Brunch</b>             | <b>11:15 AM – 2:00 PM</b> |
| 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    | <p><i>Beefy Taco Soup (DF/GF)</i><br/> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Flat Bread Pizza (Chef Choice) (D/G) Sweet Potato Tots(DF/GF) and Grilled Mixed Vegetables(DF/GF/V)</i></p> <p><i>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)</i></p> | <p><i>Beefy Taco Soup (DF/GF)</i><br/> <i>Puff Pastry Wrapped Asparagus (D/G)</i></p> <p>Tortilla Crusted Tilapia (DF/G) Grilled Asparagus (DF/GF/V) and Tomato Couscous (DF/G/V)</p> <p><i>Italian Style Ziti Pasta (D/G) French Green Beans (DF/GF/V) Garlic Bread (D/G)</i></p>                                                          |                                 |
| Tuesday, August 11th   | <p><i>Chicken Noodle Soup (DF/G)</i><br/> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Meatloaf (D/G) with Optional Glaze (DF/GF) Creamy Mashed Potatoes (D/GF) and Parslief Carrots (DF/GF/V)</i></p> <p><i>Ham &amp; Swiss on Croissant (D/G) Onion Rings (DF/G) and Grilled Zucchini Spears (DF/GF/V)</i></p>                                  | <p><i>Chicken Noodle Soup (DF/G)</i><br/> <i>BLT Wedge Salad with Blue Cheese Crumbles &amp; Homestyle Ranch Dressing (D/GF)</i></p> <p><i>Shrimp &amp; Grits (D/GF) Fried Okra (D/G) and Seasoned Collard Greens (DF/GF/V)</i></p> <p><i>Porkloin w/ Bourbon Glaze(DF/GF) Sauteed Cabbage(DF/GF/V)and Corn on the Cob(D/GF)</i></p>        |                                 |
| Wednesday, August 12th | <p><i>White Bean &amp; Ham Soup (DF/GF)</i><br/> <i>Fresh Fruit &amp; Salad Bar</i></p> <p>Parmesan Chicken (D/G) w/ Spaghetti Marinara (DF/G/V) Baked Zucchini &amp; Squash (DF/GF/V) and Garlic Bread (D/G)</p> <p>Corned Beef Reuben Sandwich on Rye (D/G) Homemade Chips (DF/GF) and Roasted Cherry Tomatoes (DF/GF/V)</p>                    | <p><i>White Bean and Ham Soup (DF/GF)</i><br/> <i>Asst. Puff Pastry (D/G)</i></p> <p><i>Salisbury Steak w/ Marsala Sauce (DF/GF) Baked Potato(DF/GF/V) and Green Peas(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>                                         |                                 |
| Thursday, August 13th  | <p><i>Beef and Barley Soup (DF/G)</i><br/> <i>Fresh Fruit &amp; Salad Bar</i></p> <p>French Onion Pork Loin (D/GF) Sauteed Vegetables (DF/GF/V) and Yellow Squash Casserole (D/GF)</p> <p>Mediterranean Baked Cod (DF/GF) and Vegetable Couscous (DF/G/V) and Sauteed Bok Choy (DF/GF/V)</p>                                                      | <p><i>Beef and Barly Soup (DF/G)</i><br/> <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><i>Florentine Ravioli (D/G) Sauteed Spinach (DF/GF/V) and Garlic Bread (D/G)</i></p>                                                                    |                                 |
| Friday, August 14th    | <p><i>Lemon Chicken Orzo Soup (DF/G)</i><br/> <i>Fresh Fruit &amp; Salad Bar</i></p> <p>Fried Catfish (DF/GF) w/Hushpuppies (D/G) White Beans w/Onions (DF/GF/V) and Turnip Greens (DF/GF/V)</p> <p><i>Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (DF/GF) and Cold Cucumber Salad (DF/GF/V)</i></p>                                      | <p><i>Lemon Chicken Orzo Soup (DF/G)</i><br/> <i>Fried Green Tomatoes ( D/G)</i></p> <p><i>Steak Diane (DF/GF) Truffle Mashed Potatoes (D/GF) and California Vegetable Blend (DF/GF/V)</i></p> <p>Lemon Garlic Baked Flounder (DF/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)</p>                                              |                                 |
| Saturday, August 15th  | <p><i>Garden Vegetable Soup (DF/GF/V)</i><br/> <i>Fresh Fruit &amp; Salad Bar</i></p> <p>Herbed Crusted Chicken (DF/GF) Seasoned Lima Beans (DF/GF/V) and Sauteed Cabbage (DF/GF/V)</p> <p>Meatball Marinara Bake w/ Mozzarella Cheese (D/G) Fried Okra (D/G) and Vinegar Coleslaw (DF/GF/V)</p> <p>Hot Dog Bar</p>                               | <p><i>Garden Vegetable Soup (DF/GF/V)</i><br/> <i>Spinach Artichoke Dip &amp; Chips (D/G)</i></p> <p><i>Prime Rib Burger (DF/GF) Sweet Potato Puffs (DF/GF) and Broccoli Cheese Casserole (D/GF)</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, 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,<br>August 16th    | Sunday Brunch 11:15 AM - 2:00 PM                                                                                                                                                                                          |                                                                                                                                                                                                                                                                |
|---------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                           | LUNCH                                                                                                                                                                                                                     | DINNER                                                                                                                                                                                                                                                         |
| 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><b>Spanakopita (D/G)</b>                                                                                                                                                                                                                  |
|                           | 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><b>Hummus with Pita Chips (DF/G/V)</b>                                                                                                                                                                                          |
|                           | 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)                                        |