

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 PLACE

TWO WEEK MENU

September 6th - September 19th

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)

<i>Sunday, September 6th</i>	<i>Lunch: 11:00am - 1:30pm</i>	<i>Dinner Served: 5:00pm - 6:30pm</i>	<i>Sunday Brunch: 11:15am - 2:00pm</i>
	LUNCH	DINNER	
<i>Monday, September 7th</i>	<i>Labor Day Luncheon</i>	Dinner Closed	
<i>Tuesday, September 8th</i>	<i>Chicken Noodle Soup (DF/G)</i> <i>Fresh Fruit & Salad Bar</i> <i>Meatloaf (D/G) with Optional Glaze (DF/GF) Creamy Mashed Potatoes (D/GF) and Parslief Carrots (DF/GF/V)</i> <i>Ham & Swiss on Croissant (D/G) Onion Rings (DF/G) and Grilled Zucchini Spears (DF/GF/V)</i>	<i>Chicken Noodle Soup (DF/G)</i> <i>BLT Wedge Salad with Blue Cheese Crumbles & Homestyle Ranch Dressing (D/GF)</i> <i>Shrimp & Grits (D/GF) Fried Okra (D/G) and Seasoned Collard Greens (DF/GF/V)</i> <i>Pork Loin w/ Bourbon Glaze(DF/GF) Sauteed Cabbage(DF/GF/V)and Corn on the Cob(D/GF)</i>	
<i>Wednesday, September 9th</i>	<i>White Bean & Ham Soup (DF/GF)</i> <i>Fresh Fruit & Salad Bar</i> <i>Parmesan Chicken (D/G) w/ Spaghetti Marinara (DF/G/V) Baked Zucchini & Squash (DF/GF/V) and Garlic Bread (D/G)</i> <i>Corned Beef Reuben Sandwich on Rye (D/G) Homemade Chips (DF/GF) and Roasted Cherry Tomatoes (DF/GF/V)</i>	<i>White Bean and Ham Soup (DF/GF)</i> <i>Asst. Puff Pastry (D/G)</i> <i>Salisbury Steak w/ Marsala Sauce (DF/GF) Baked Potato(DF/GF/V) and Green Peas(DF/GF/V)</i> <i>Chicken Fajita Quesadilla(D/G) Seasoned Black Beans(DF/GF/V) and Cilantro White Rice (DF/GF/V)</i>	
<i>Thursday, September 10th</i>	<i>Beef and Barley Soup (DF/G)</i> <i>Fresh Fruit & Salad Bar</i> <i>French Onion Pork Loin (DF/GF) Sauteed Vegetables (DF/GF/V) and Yellow Squash Casserole (D/GF)</i> <i>Mediterranean Baked Cod (DF/GF) and Vegetable Couscous (DF/G/V) and Sauteed Bok Choy (DF/GF/V)</i>	<i>Beef and Barly Soup (DF/G)</i> <i>Cowboy Caviar (DF/DF/V)</i> <i>BBQ Chicken Thighs (DF/GF) Baked Sweet Potato (DF/GF/V) and Steamed Asparagus (DF/GF/V)</i> <i>Florentine Ravioli (D/G) Fresh Sauteed Green Beans (DF/GF/V) and Garlic Bread (D/G)</i>	
<i>Friday, September 11th</i>	<i>Lemon Chicken Orzo Soup (DF/G)</i> <i>Fresh Fruit & Salad Bar</i> <i>Fried Catfish (DF/GF) w/Hushpuppies (D/G) White Beans w/Onions (DF/GF/V) and Turnip Greens (DF/GF/V)</i> <i>Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (DF/GF) and Cold Cucumber Salad (DF/GF/V)</i>	<i>Lemon Chicken Orzo Soup (DF/G)</i> <i>Fried Green Tomatoes (D/G)</i> <i>Steak Diane (DF/GF) Truffle Mashed Potatoes (D/GF) and California Vegetable Blend (DF/GF/V)</i> <i>Lemon Garlic Baked Flounder (DF/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)</i>	
<i>Saturday, September 12th</i>	<i>Garden Vegetable Soup (DF/GF/V)</i> <i>Fresh Fruit & Salad Bar</i> <i>Herbed Crusted Chicken (DF/GF) Seasoned Lima Beans (DF/GF/V) and Sauteed Cabbage (DF/GF/V)</i> <i>Meatball Marinara Bake w/ Mozzarella Cheese (D/G) Fried Okra (D/G) and Vinegar Coleslaw (DF/GF/V)</i> <i>Hot Dog Bar</i>	<i>Garden Vegetable Soup (DF/GF/V)</i> <i>Spinach Artichoke Dip & Chips (D/G)</i> <i>Prime Rib Burger (DF/G) Sweet Potato Puffs (DF/GF) and Broccoli Cheese Casserole (D/GF)</i> <i>Herbed Crusted Salmon Caesar Salad (Chopped Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing) (D/G)</i>	

Richland's Sunday Brunch

Sunday, September 6th, 2026

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

Richland Starters

*Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray
Pumpkin & Apple Bisque (D/GF)*

Entree

*Southern Style Fried Chicken (D/GF)
Grilled Rainbow Trout w/ Piccata Sauce (DF/GF)
Stuffed Bell Pepper w/ Italian Marinara (D/GF)*

Accompaniment

*Italian Mint Couscous (DF/GF/V)
Sauteed Rainbow Swiss Chard (DF/GF/V)
Creamy Mashed Dutch Mashed (D/GF)
Baked Granny Smith Apples (DF/GF/V)*

Carving Station

Herbed Crusted Pork Loin w/ Applesauce

Richland's Chef Station

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

Richland's Sweet Treats

*Flourless Chocolate Cake, Moscato Berry Tiramisu, 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, Sept 13th	Sunday Brunch 11:15 AM - 2:00 PM	
	LUNCH	DINNER
Monday, September 14th	French Onion Soup (DF/GF) Fresh Fruit & Salad Bar Grilled Chicken Caprese (D/GF) Herbed Orzo(DF/G) and Sautéed 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)	French Onion Soup (DF/GF) Watermelon Salad (D/GF) 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, September 15th	Gazpacho(DF/GF/V) Fruit and Salad Bar 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 Sautéed Asparagus w/Red Peppers (DF/GF/V)</i>	Gazpacho(DF/GF/V) <i>Spanakopita (D/G)</i> Pan Seared Scallops (D/GF) Brown Rice (DF/GF/V) and Sautéed Bok Choy (DF/GF/V) <i>Smoked Sausage Jambalaya (DF/GF) with Seasoned Cabbage (DF/GF/V) and Corn Muffins (D/GF)</i>
Wednesday, September 16th	Garden Vegetable Soup (DF/GF/V) Fruit and Salad Bar 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)	Garden Vegetable Soup (DF/GF/V) Greek Salad (Romaine Lettuce, Tomatoes, Black Olives, Feta Cheese) (D/GF) Spaghetti w/ Italian Meat Sauce (DF/G) Italian Green Beans (DF/GF/V) with Herbed Bread Stick (D/G) <i>Grilled Chicken Thighs w/ Mango Salsa (DF/GF) Cilantro Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)</i>
Thursday, September 17th	Corn Chowder Fruit and Salad Bar <i>Crispy Chicken Tossed in Golden BBQ Sauce(DF/G) Seasoned Lima Beans(DF/GF/V) & Roasted Cherry Tomatoes(DF/GF/V)</i> Sloppy Joe(DF/GF) Potatoes Wedges(DF/G) and Fresh Sautéed Spinach (DF/GF/V)	Corn Chowder Fried Mushrooms w/ Horseradish Sauce (D/G) Ribeye Steak (DF/GF) Roasted Fingerling Potatoes (DF/GF/V) & Steamed Broccolini (DF/GF/V) Seafood Roll(DF/G) Homemade Potatoes Chips (DF/GF) & Fresh Fruit (DF/GF/V)
Friday, September 18th	Italian Wedding Soup (DF/G) Fresh Fruit and Salad Bar 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>	Italian Wedding Soup (DF/G) <i>Hummus with Pita Chips (DF/G/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, Diced Tomatoes, Bleu Cheese Crumbles & Homestyle Ranch)
Saturday, September 19th	Clam Chowder (D/GF) Fruit and Salad Bar Grilled Bourbon Bone In Chicken (DF/GF) Harvard Beets (DF/GF/V) and Seasoned Green Beans (DF/GF/V) Taco Bar Braised Pork Tenderloin(DF/GF) & Mashed Potatoes (D/GF)and Fried Okra (D/G)	Clam Chowder (D/GF) Broccoli, Cheddar, & Bacon Bites (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 Sautéed Button Mushrooms (DF/GF/V)

Richland's Sunday Brunch

Sunday, September 13th, 2026

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

Richland Starters

*Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray
Cactus Blossom Chili (DF/GF/V)*

Entree

*Red Snapper w/ Creamy Creole Sauce (D/GF)
Grilled Chicken Thigh w/ Shawarma Sauce (DF/GF)
Vegetarian Zucchini Lasagna (D/GF)*

Accompaniment

*Yellow Rice Palif (DF/GF/V)
Sauteed Brussel Sprouts w/ Cranberries (DF/GF/V)
Southern Fried Green Tomatoes (D/G)
Sauteed Button Mushrooms (DF/GF/V)*

Carving Station

Herbed Crusted Prime Rib w/ Horseradish Creamy

Richland's Chef Station

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

Richland's Sweet Treats

*7 Layer Chocolate Cake, Vanilla Caramel Crunch Cake, Lemon Curd Cake,
Cinnamon Rolls, 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. ****