RICHLAND PLACE

THREE WEEK MENU

November 22nd - December 12th

Dining Room Hours

MONDAY - SATURDAY	
Lunch	11:00 AM - 1:30 PM
place to-go orders	10:00 AM to 12:00 PM
Dinner	5:00 PM – 7:00PM
place to-go orders	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
place to-go orders	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.

Richland's Sunday Brunch

Sunday, November 22nd, 2026

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

Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray
Autumn Harvest Minestrone Soup (DF/G)

Entree

Pan Seared Grouper w/ Saffron White Wine Sauce (DF/GF)
Roasted Airline Chicken w/ Sundried Tomato Sauce (D/GF)
Mediterranean Vegetable Quinoa Bake (DF/GF/V)

Accompaniment

Roasted Whole Beets (DF/GF/V)
Sauteed Mushroom Medley (D/GF)
Cauliflower Au Gratin (DF/GF/V)
Italian Mint Couscous (DF/GF/V)

Carving Station

Herbed Crusted Lamb w/ Mint Jelly

Richland's Chef Station

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

Richland's Sweet Treats

Chocolate Spoon Lovin, Lemon Curd Cake, Ultimate Red Velvet Cake
Cinnamon Rolls, Pumpkin 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 (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (Veg) Week 1		
Sunday, November 22nd	***Lunch: 11:00am - 1:30pm***	***Dinner Served: 5:00pm - 6:30pm*** ***Sunday Brunch: 11:00am - 2:00pm***
	LUNCH	DINNER
Monday, November 23rd	*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 Sauteed Spinach(DF/GF/V)*	*Egg Drop Soup (DF/GF)* ***Vegetable Egg Rolls w/ Yum -Yum Sauce (DF/G)*** *Teriyaki Glazed Chicken Thighs (DF/G) Scalloped Pineapple Bake (D/G) and Vegetable Stir Fry (DF/GF/V)* *Tempura Shrimp w/ Sweet & Sour Sauce(DF/G) Steamed White Rice(DF/GF/V) Sugar Snap Peas(DF/GF/V)*
Tuesday, November 24th	*Italian Wedding Soup (DF/G)* *Fresh Fruit & Salad Bar* ***Feta - Mushroom Chicken Breast (D/GF) Sauteed Green Beans (DF/GF/V) and Parslied Carrots (DF/GF/V)*** *Brat Medallions w/ Sauerkraut(DF/GF) Roasted Red Potatoes (DF/GF/V) and Fried Okra (D/G)*	*Italian Wedding Soup (DF/G)* *Fresh Corn Chips w/ Queso Cheese (D/G)* *Grilled Pork Loin (DF/GF) Apple Chutney(DF/GF/V) Roast Butternut Squash (DF/GF/V) and Roasted Brussels Sprouts (DF/GF/V)* ***Mahi -Mahi Tacos w/ Avocado Creme (DF/GF) Seasoned Black Bean(DF/GF/V) Fiesta Corn (DF/GF/V)***
Wednesday, November 25th	*Creamy California Vegetable Medley (D/GF)* *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 Sauteed Swiss Chard (DF/GF/V) and Sauteed Cherry Tomatoes (DF/GF/V)*	*Creamy California Vegetable Medley Soup (D/GF)* ***Fried Cauliflower Bites w/ Sweet Chili Sauce(DF/GF/V)*** ***Beef Pot Roast w/ French Onion Sauce(DF/GF) Creamy Mashed Potatoes(D/GF) Roasted Zucchini (DF/GF/V)*** ***Vegetable Pasta Primavera with Pesto Sauce(DF/G/V/NUT) Roasted Balsmic Fennel (DF/GF/V) and Toasted Garlic Bread(D/G)***
Thursday, November 26th	*Thanksgiving Day Luncheon* *Seating Starts @ (Dining Room) 11:00 AM - 2:00PM* *PLEASE MAKE RESERVATIONS FOR PARTIES MORE THAN 4*	*DINNER CLOSED*
Friday, November 27th	*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) Coleslaw (DF/GF/V)* *Grilled Chicken Piccata (DF/GF) Artichoke Casserole (D/G) and Green Peas & Carrots(DF/GF/V)*	*Garden Vegetable Soup (DF/GF/V)* ***Broccoli, Cheese & Bacon Bites w/ Ranch Dressing(D/G)*** *Italian Style Meat Lasagna (D/G) Sauteed 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, November 28th	*Potato Leek Soup (D/GF)* *Fresh Fruit & Salad Bar* ***Cabbage Roll in Tomato Sauce (DF/GF) Sauteed Shoepeg Corn (DF/GF/V) and Steamed Broccoli (DF/GF/V)*** *Taco Bar* *Hickory Smoked Pulled Pork (DF/GF) Boston Baked Beans(DF/GF/V) and Fried Okra (D/G)*	*Potato Leek Soup (D/GF)* *Cherry Tomato Couscous (D/G/V)* *Homestyle Crispy Chicken Tenders(D/G) Belgium Waffles w/ Maple Syrup(D/G) and Fresh Fruit (DF/GF/V)* ***Stuffed Shells Florentine w/ Marinara Sauce(D/G) Roasted Zucchini (DF/GF/V) and Toasted Garlic Bread(D/G)***

Thanksgiving Day Luncheon

Thursday, November 26th, 2026 (ONLY MEAL)
Opening (Dining Room) Buffet @ 11:00am- 1:30pm

Richland Holiday Array

Broccoli Nut Salad, Waldorf Salad, Potato Salad, Anti Pasta Salad, Pasta Salad, Seafood Salad, Mint Couscous, Ambrosia Salad & Fresh Fruit

Autumn Starters

Pumpkin & Apple Bisque Soup~ Oyster Rockefeller ~ Mimosa Bar

Entree'

Herbed Roasted Turkey w/ Savory Homemade Cornbread Dressing (DF/G)
Pan Seared Chilean Sea Bass w/ Champagne Beurre Blanc (D/GF)
Slow Roasted Short Ribs w/ Cabernet Wine Demi Glaze (DF/GF)
Maple Roasted Acorn Squash w/ Cranberry & Wild Rice (DF/GF

Accompaniment

Creamy Yukon Gold Mashed Potatoes (D/GF)
Sweet Potato Casserole w/ Marshmallows (D/G)
Haricots Vert Almondine (DF/GF/V/N)
Roasted Brussel Sprouts w/ Cranberries (DF/GF/V)

Richland's Holiday Sweets

Seven-Layer Chocolate Cake, Limoncello Mascarpone Cake, Ultimate Carrot Cake, Bourbon Pecan Pie, Pumpkin Swirl Cheesecake, Dutch Apple Pie, Berry Bread Pudding, Assorted Danishes, Coffee Cake & Scones

Richland's Sunday Brunch

Sunday, November 29th, 2026

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

Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray
Butternut Squash Soup (DF/G)

Entree

Pan Seared Orange Roughy w/ Mediterranean Sauce (DF/GF)
Southern Fried Buttermilk Chicken (D/G)
Porterhouse Pork Chop w/ Bourbon Glaze (DF/GF)

Accompaniment

Creamy Mashed Twice Baked Potato (D/GF)
Seasoned Italian Green Beans (DF/GF/V)
Sauteed Rainbow Swiss Chard (DF/GF/V)
Southern Style Shoepeg Corn (DF/GF/V)

Carving Station

Roasted Honey Pit Ham w/ Applesauce

Richland's Chef Station

Omelets ~ Waffles ~ Hashbrowns~ Bacon ~ Sausage ~ Gravy ~ Biscuits

Richland's Sweet Treats

Chocolate Spoon Lovin Cake, Lemon Italian Cake, Apple Spice Cake
Blackberry Cobbler, Pumpkin 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 (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (Veg) Week 2

Sunday, November 29th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	**DINNER**	
Monday, November 30th	*Beef Taco Soup (DF/GF)* *Fresh Fruit & Salad Bar* *Mediterranean Flat Bread Pizza (D/G) Sweet Potato Tots(DF/GF) and Grilled Mixed Vegetables (DF/GF/V)* *Oven Roasted Chicken(DF/GF) Creamy Ozro w/Mushrooms(DF/G/V) and Steamed Broccoli (DF/GF/V) w/ Cheese Sauce Offered on the Side(D/GF)*	*Beef Taco Soup (DF/GF)* *Fried Green Tomatoes w/ Ranch Dressing (D/G)* Tortilla Crusted Tilapia (DF/G) Grilled Asparagus (DF/GF/V) and Tomato Couscous (DF/G/V) *Italian Style Chicken Alfredo (D/G) French Green Beans(DF/GF/V) and Garlic Bread(D/G)*	
Tuesday, December 1st	*Chicken Noodle Soup (DF/G)* *Fresh Fruit & Salad Bar* *Meatloaf (D/G) with Optional Glaze (DF/GF) Creamy Mashed Potatoes (D/GF) and Parslied Carrots (DF/GF/V)* *Grilled Turkey,Tomatoes ,Basil and Mozzarella on Croissant (D/G) Fried Green Tomatoes (D/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)* *Pork Loin w/ Bourbon Glaze(DF/GF) Sauteed Cabbage(DF/GF/V) Sauteed Shoepeg Corn (DF/GF/V)*	
Wednesday, December 2nd	*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) Mediterranean Baked Cod (DF/GF) and Vegetable Couscous (DF/G/V) and Sauteed Bok Choy (DF/GF/V)	*White Bean and Ham Soup (DF/GF)* *Asst. Puff Pastry (D/G)* *Short Rib w/Marsala Sauce(DF/GF) Smoked Gouda Polenta (D/GF) French Style Green Beans (DF/GF/V)* *Chicken Fajita Quesadilla(D/G) Seasoned Black Beans(DF/GF/V) and Cilantro White Rice (DF/GF/V)*	
Thursday, December 3rd	*Beef & Barley Soup (DF/G)* Fresh Fruit & Salad Bar French Onion Pork Loin (DF/GF) Sauteed Mixed Vegetables (DF/GF/V) and Sauteed Sliced Mushrooms & Spinach Pilaf (DF/GF/V) Corned Beef Sandwich on Rye(D/G) Homemade Potato Chips(DF/GF) and Roasted Cherry Tomato	*Beef & Barley Soup (DF/G)* ***Cowboy Cavier w/ Homemade Corn Chips (DF/GF/V)*** *Tarragon Crusted Chicken Breast (DF/GF) Baked Sweet Potato (DF/GF/V) and Steamed Asparagus (DF/GF/V)* Italian Style Marinara Meatballs w/ Angel Hair Pasta (DF/G) and Fresh Sauteed Green Beans(DF/GF/V) and Garlic Bread(D/G)	
Friday, December 4th	*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) Turnip Greens (DF/GF/V) and Coleslaw(DF/GF/V) *Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (DF/GF) and Roasted Brussels Sprouts (DF/GF/V)*	*Lemon Chicken Orzo Soup (DF/G)* *Strawberry Field Salad (Spinach,Sliced Strawberry,Pecans & Feta Cheese) (D/GF)* *Garlic Beef Tips w/ Egg Noodles (DF/GF) and California Vegetable Blend (DF/GF/V)* *Sauteed Mushrooms (DF/GF/V)* Lemon Garlic Baked Flounder (DF/GF) Brown Rice (DF/GF/V) and Steamed Broccoli (DF/GF/V)	
Saturday, December 5th	*Garden Vegetable Soup (DF/GF/V)* *Fresh Fruit & Salad Bar* Herbed Crusted Chicken(DF/GF) Baked Beans (DF/GF/V) and Sauteed Cabbage(DF/GF/V) Southern Beef Pot Pie (D/G) Fried Okra(D/G) and Roasted Whole Beets(DF/GF/V) Hickory Smoked Pulled Pork(DF/GF) Coleslaw(DF/GF/V) and Baked Beans	*Garden Vegetable Soup(DF/GF/V)* *Spinach Artichoke Dip and Corn Chips (D/GF)* *Prime Rib Burger(DF/G) Sweet Potato Puffs (DF/GF) and Broccoli Cheese Casserole (D/GF)* *Mediterranean Salad w/ Grilled Chicken (Romaine Lettuce,Diced Red Onions, Black Olives, Cherry Tomatoes , Banana Peppers, Cucumbers,Feta Cheese and Greek Dressing)*	

Allergen Abbreviations: Dairy (D) - Dairy Free (D.F.) - Gluten (G) - Gluten Free (G.F.) - Vegan (V) - Vegetarian (Veg) Week 3

Sunday, Dec 6th	**Sunday Brunch 11:15 AM - 2:00 PM**	
	LUNCH	***DINNER***
Monday, December 7th	**French Onion Soup (DF/GF)** **Fresh Fruit & Salad Bar** **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)**	**French Onion Soup (DF/GF)** **Spanakopita (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) Spinach Casserole (D/G) and Green Beans(DF/GF/V)**
Tuesday, December 8th	**Chicken Noodle Soup (DF/G)** **Fruit and Salad Bar** **Shawarma Chicken Thighs(D/GF) with Mint Couscous(DF/G/V) and Roasted Tumeric Cauilflower (DF/GF/V)** ***Mediterranean Baked Cod (DF/GF) Artichokes AuGratin(D/G) and Sauteed Asparagus w/Red Peppers (DF/GF/V)***	**Chicken Noodle Soup (DF/G)** ***Mini Asst. Quiche(D/G)*** **BBQ Beef Brisket(DF/GF) Steamed Asparagus(DF/GF/V) and Roasted Fingerling Potatoes(DF/GF/V)** ***Pork Tenderloin w/ Apple, Fennel & Lemon Chutney(DF/GF) with Southern Succotash (DF/GF/V) and Roasted Beets (DF/GF/V)***
Wednesday, December 9th	**Garden Vegetable Soup(DF/GF/V)** **Fresh Fruit & 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)** **Italain Salad (Romaine Lettuce, Cherry Tomatoes, Banana Peppers, Black Olives & Feta)** **Spaghetti w/Italian Meat Sauce(DF/G) Italian Roasted Zucchini(DF/GF/V) with Herb Bread Stick(D/G)** ***Grilled Chicken Thighs w/ Mango Salsa(DF/GF) Clintro Rice(DF/GF/V) and Seasoned Black Beans(DF/GF/V)***
Thursday, December 10th	***LUNCH CLOSED*** ***SODA SHOP OPEN***	**Candlelight Dinner Party** **OPEN BAR (ATRIUM) STARTS @5:00PM - 6:00PM** **DINNER SEATING (DINING ROOM) STARTS @ 6:00PM - 7:30PM**
Friday, December 11th	**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/GF/V)** ***Prime Rib Burger (DF/GF) with Onion Rings (D/G) and Steamed Broccoli (DF/GF/V)***	**Italian Wedding Soup (DF/G)** ***Hummus with Pita Chips (DF/G/V)*** **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, December 12th	**Minestrone Soup (DF/G)** **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)**	**Minestrone Soup (DF/G)** **Broccoli, Cheddar, & Bacon Bites (D/G)** **Three Cheese Stuffed Shells w/ Marinara Sauce(D/G) Sauteed Spinach (DF/GF/V) Garlic Bread Stick(D/G)** **Grilled Chicken w/Lemon Caper Sauce (DF/GF) Savory Vegetable Couscous (DF/G/V) and Sauteed Button Mushrooms (DF/GF/V)**