RICHLAND PLACE

THREE WEEK MENU

November 1st - November 21st

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.

Allergen Abbreviations: Dairy (D) - Dairy Free (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (Veg) Week 2

Sunday, November 1st	***Lunch: 11:00am - 1:30pm***	***Dinner Served: 5:00pm - 6:30pm*** ***Sunday Brunch: 11:15am - 2:00pm***
	LUNCH	***DINNER***
Monday, November 2nd	***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)*** ***Puff Pastry Wrapped Asparagus (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, November 3rd	***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)and Sauteed Shoepeg Corn (DF/GF/V)***
Wednesday, November 4th	***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, November 5th	***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 Tomatoes**	***Beef & Barley Soup (DF/G)*** ***Cowboy Cavier w/ Fresh 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, November 6th	***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) and Turnip Greens (DF/GF/V) Coleslaw(DF/GF/V)** ***Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (DF/GF) and Roasted Brussels Sprouts w/ Cranberries (DF/GF/V)***	***Lemon Chicken Orzo Soup (DF/G)*** ***Fried Green Tomatoes (D/G)*** ***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 Asparagus (DF/GF/V)**
Saturday, November 7th	***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 Grilled Chicken Salad (Romaine Lettuce,Diced Red Onions, Black Olives, Cherry Tomatoes , Banana Peppers, Cucumbers,Feta Cheese and Greek Dressing)***

Richland's Sunday Brunch

Sunday, November 8th, 2026

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

Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Shrimp Cocktail
Sausage,White Bean & Kale Soup (DF/GF)

Entree

Corned Beef Hash Eggs Benedict w/ Hollandaise Sauce (D/G)
Southern Skillet Fried Chicken (D/G)
Pan Seared Salmon w/ Honey Butter Garlic Glaze (D/GF)

Accompaniment

Creamy Yukon Gold Mashed Potatoes (D/GF)
Slow Cooked Seasoned Italian Green Beans (DF/GF/V)
French Style Carrot Souffle (D/G)
Sauteed Purple Cabbage (DF/GF/V)

Carving Station

Herb Crusted Lamb Chops w/ Mint Jelly

Richland's Chef Station

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

Richland's Sweet Treats

Chocolate Lovin Spoon Cake, Italian Lemon Cake, Ultimate Carrot 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 (D.F.) - Gluten (G) - Gluten Free (G.F.) - Vegan (V) - Vegetarian (Veg) Week 3

Sunday, Nov 8th	**Sunday Brunch 11:15 AM - 2:00 PM**	
	LUNCH	***DINNER***
Monday, November 9th	**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)** **Waldorf Salad (DF/GF)** **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, November 10th	**Italian Style Zuppa Toscana(DF/GF)** **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)***	**Italian Style Zuppa Toscana (DF/GF)** ***Spanakopita (D/G)*** **Pan Seared Scallops (D/GF) Barley Rice (DF/GF/V) and Buttered Carrots (D/GF/V)** ***Pork Tenderloin w/ Apple, Fennel & Lemon Chutney(DF/GF) with Southern Succotash (DF/GF/V) and Roasted Beets (DF/GF/V)***
Wednesday, November 11th	**VETERANS DAY LUNCHEON** **11:00AM - 2:00PM**	**DINNER CLOSED**
Thursday, November 12th	***LUNCH CLOSED*** ***SODA SHOP OPEN***	**TAILGATE DINNER PARTY** **OPEN BAR (ATRIUM) STARTS @5:00PM - 6:00PM** **DINNER SEATING (DINING ROOM) STARTS @ 6:00PM - 7:30PM**
Friday, November 13th	**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, November 14th	**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**	**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**

Week 4

	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
Sunday, November 15th	LUNCH	DINNER	
Monday, November 16th	Stuffed Bell Peppper Soup(DF/GF) Fresh Fruit & Salad Bar Herb and Scallion Crusted Salmon (DF/G) Whole Kernel Corn (D/GF) and Green Beans 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) Broccoli Shell Pasta Salad (D/G) Baked Ham w/ Brown Sugar Glaze (DF/GF) Creamy Mashed Potatoes(D/GF) Seasoned Braised Carrots (DF/GF/V) Quinoa -Turkey Stuffed Peppers (DF/GF) Fried Okra (D/G)) and Tuscan Roasted Tomatoes (DF/GF/V)	
Tuesday, November 17th	Tomato Florentine Soup(DF/GF/V) Fresh Fruit & Salad Bar Bacon Cheeseburger (D/G) French Fries (DF/GF) and Steamed Broccoli Florettes (DF/GF/V) Pork Chops with Marsala Sauce (DF/GF) Jasmine Rice (DF/GF/V) and Sauteed Cabbage (DF/GF/V)	Tomato Florentine Soup (DF/GF/V) Vegetable Spring Rolls with Sweet and Sour Sauce on the Side(DF/G) Open Face Chicken Cordon Bleu (D/G) Lemon Orzo(DF/G) and Steamed Normandy Vegetable Blend (DF/GF/V) Spinach and Tomato Stuffed Portobello Mushroom (D/GF/VEG) and Roasted Red Pepper Pesto Penne Pasta (DF/G/VEG/N) and Fresh Roasted Asparagus (DF/GF/V)	
Wednesday, November 18th	Chicken Noodle Soup (DF/G) Fresh Fruit & Salad Bar Beef Ravioli w/ Tomato Sauce (D/G) Seasoned Lima Beans (DF/GF/V) and Grilled Squash (DF/GF/V) Grilled Turkey & Bacon Croissant Sandwich (D/G) Potato Wedges (DF/G) and Steamed Aspargus (DF/GF/V)	Chicken Noodle Soup (DF/G) Fried Green Tomatoes w/ Ranch (DF/GF) Maryland Crab Cake w/ Remouade (D/GF) Green Beans (DF/GF/V) and Southern Fried Corn (DF/GF/V) BBQ Beef Brisket (DF/GF) Vegetarian Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)	
Thursday, November 19th	Beef & Barley Soup (DF/G) Fresh Fruit & Salad Bar Shrimp Stir-Fry (DF/GF) Vegetable Egg Rolls(DF/G) and Lo Mein Noodles(DF/G/V) Chicken Pot Pie w/Cobbler Crust (D/G) Blushing Pears(DF/GF/V) and Fried Corn Fritters (D/G)	Beef & Barley Soup (DF/G) Fresh Corn Chips w/ Salsa (DF/GF/V) Beef Enchilada(D/G) Mexican Rice(DF/GF/V) and Seasoned Black Beans(DF/GF/V) Wild Caught Salmon Burger w/Arugula & Tomato (DF/G) Lemon Caper Aioli (DF/GF) Sweet Potato Fries(DF/GF) and Roasted Brussels Sprouts (DF/GF/V)	
Friday, November 20th	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) Italian Vegetable Lasagna (D/G) Fried Zucchini Spears(D/G) and Harvard Beets (DF/GF/V)	Cream of Broccoli Soup (D/G) Vinegar Coleslaw (DF/GF/V) Seared Cod with White Wine Sauce (DF/GF) Herbed Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V) Hickory Smoked Pork Plate (DF/GF) Vegetarian Baked Beans (DF/GF/V) and Fried Okra (D/G)	
Saturday, November 21st	Baja Chicken Soup (D/G) Fresh Fruit & Salad Bar Ratatouille (DF/GF/V) Herbed Orzo (DF/G/V) and Roasted Sweet Potatoes Havles (DF/GF/V) Turkey Reuben on Rye Bread (D/G) Homemade Chips (DF/GF) Steamed Broccolini (DF/GF/V) Taco 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) Pork Tenderloin w/ Honey Mustard Sauce(DF/GF) Cinnamon Baked Apples (DF/GF/V) and Steamed Baby Carrots (DF/GF/V)	