



124 N. Main St. | Dickson, TN | 37055
615.446.3311

Dinner Menu Options

Service Includes: Salad, Meal, Bread, Dessert, Choice of Coffee, Tea, or Water

Prices Do NOT include: TN State Sales Tax, 18% gratuity and service for staffed events, linen or dinnerware rentals.

Salad Choices:

- Caesar Salad tossed with croutons, Parmesan, and Caesar Dressing.
- Garden Salad tossed with grape tomatoes, cucumbers, croutons, and house-made ranch dressing
- Greek Salad tossed with Feta, tomatoes, cucumbers, black olives, and Greek vinaigrette.
- Green Goddess Salad
- Bistro Salad tossed with dried cranberries, candied pecans, and balsamic vinaigrette. (Add \$0.50 per person)
- Heirloom Tomato Salad with House-Made Bleu Cheese Dressing (seasonal, add \$1 per person)

Entrée Choices (entrée price reflects entire meal price):

- **Chicken Dijon Brown Betty**, roasted chicken with sweet onions, fennel, and artichokes in a creamy sauce with a crispy crumb crust, served with Rosemary Roasted Potatoes and your choice of vegetable \$16.00
- **Southwestern Pot Roast**: slow cooked brisket in a savory sauce of tomatoes, onions, and chilis, served over your choice of Pepper Jack Polenta, or crispy roasted potatoes, with corn on the cobb. \$18.00

- **Garlic and Herb Crusted Pork Loin** served with rosemary potatoes or baked parmesan polenta, and trio of roasted veggies \$16.50
- **Pork Chops** in a Balsamic Tomato Barbecue Sauce with Roasted Garlic Smashed Potatoes and choice of vegetable, also available with Chicken \$16.50
- **Walnut and White Cheddar Crusted Chicken** with apricot and cranberry chutney, Bacon, Leek, and Tomato Smashed Potatoes, and garlic green beans \$19.00
- **Sweet and Spicy Shrimp** with tomatoes, peaches, and red peppers, served over White Cheddar Grit Cakes. Also available BLT (bacon, leek, and tomato shrimp and grits over white cheddar grits) Served with Roasted Asparagus. \$22.00
- **Shepherds Pie**, made with beef or turkey, and lots of slow roasted veggies, topped with Roasted Garlic Mashed Potatoes and lots of Sharp White Cheddar \$14.00
- **Bistro Pot Pie:** Savory curried chicken pot pie made with sweet potatoes and edamame in a flaky whole wheat crust \$14.00
- **Chicken Marsala** with whole jumbo mushrooms, served with herb buttered pasta and broccoli with caramelized onions \$19
- **Baked Rigatoni** with Roasted Chicken in a Sun-dried Tomato Béchamel Sauce \$13.50
- **Spinach Manicotti** \$14.00
- **Baked Ziti** \$12.00
- **Chicken Parmesan** with angel hair and marinara and trio of roasted veggies \$18.50
- **Eggplant Parmesan** served with angel hair pasta in marinara \$16.75
- **Almond Chicken** with mushrooms in a savory sauce served with Rosemary Potatoes and green beans \$17.00
- **Sun-dried tomato Turkey Meatloaf** with Horseradish Cream Sauce and smashed potatoes with basil and parmesan and choice of veggie \$17
- **Chicken and Dressing** with choice of 2 veggies. also available with Turkey \$16.50
- **Pork Loin** with Parmesan Polenta and Roasted Asparagus \$17
- **Couscous Crusted Salmon** with Trio of Roasted Vegetables \$23

Dessert Options:

- Pumpkin, Sweet Potato, or Apple Crisp
- Fresh Apple Cake
- Berry Cobbler or Chocolate Cobbler
- Banana Pudding
- Texas Sheet Cake
- Italian Cream Cake
- Strawberry Cake
- Carrot Cake with Cream Cheese Icing
- Caramel Mocha Torte
- Strawberry Shortcake (seasonal add \$0.50 per person)
- Chocolate Bread Pudding (add \$0.75 per person)
- Turtle Cake
- Key Lime Pie (add \$0.50 per person)
- Cheesecake—multiple flavors available (add \$1.25 per person)
- Frozen Watermelon Key Lime Pie (Add \$1.00 per person)
- Raspberry Tiramisu (add \$1.00 per person)
- Chef's Choice

Vegetable Sides:

- Trio of Roasted Veggies (Roma tomatoes, Yellow Squash, and Zucchini)
- Roasted Squash Cassarole
- Ultimate Mac and Cheese
- Brown Sugar Roasted Sweet Potatoes with sweet onion
- Roasted Asparagus
- Garlic Green Beans
- Baked Apples with Rasins
- Corn Pudding
- Maple glazed baby carrots
- Rosemary Roasted Potatoes
- Garlic and Parmesan Smashed Potatoes
- Corn on the Cobb
- Broccoli with Caramelized Onions