



April 9th – 13th

Blue Plates Served Daily: 11:00- 2:00

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHEESEBURGER MAC & CHEESE	VIDALIA CHICKEN	FRENCH ONION CHICKEN	FIRE GRILLED RIBS WITH CAROLINA SAUCE	BEER BRAISED CHICKEN
Country Green Beans	Grilled Spring Vegetables	String Beans & Tomatoes	Homemade Mac & Cheese	Gourmet Corn Pudding
Sautéed Summer Squash	Buttermilk Mashed Potatoes	Roasted Baby Potatoes	Fresh Collard Greens with Smoked Turkey	Baby Lima's in an Herb Cream Sauce
Mashed Cauliflower	Sautéed Carrots & Snap Peas	Buttered Super Sweet Corn	Sugar & Spice Carrots	Sautéed Cabbage & Apples

Entrée, any Two Sides & Bread...\$8.75 Entrée Only: 4.99 Side Dish: 2.99

Served with a Yeast Roll or a Cheddar Corn Muffin

Vegetarian Plate: Choose any Three Side Dishes & Bread...7.49

Cold Side Options:

Potato Salad, Cranberry Almond Cole Slaw, Pasta Salad,
Seasonal Fruit Salad or House Salad

Dessert of the Month: Coconut Cream Cake

Chicken Salad du Jour: Roasted Chicken Salad

Pasta Salad: Southwest Bowtie Pasta Salad

These weekly menu items can also be found in our Grab & Go Case for a healthy Heat at home dinner along with our Homemade Soups, Market Salads & Quiche.



Celebrate Life in our beautiful garden venue!