



Aug. 6<sup>th</sup> – 10<sup>th</sup>

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>BEER BRAISED CHICKEN</b>	<b>CLASSIC MEAT LASAGNA ROLLUPS</b>	<b>BOURBON TERIYAKI PORK TENDERLOIN</b>	<b>BRAZILIAN CHICKEN &amp; SHRIMP</b>	<b>TURKEY &amp; SPINACH STUFFED CABBAGE</b>
Homemade Mac & Cheese	Creamed Corn	Mashed Citrus Sweet Potatoes	Sautéed Cabbage	Green Beans & Potatoes
Baby Lima's in Herb Cream Sauce	Grilled Summer Vegetables	String Beans & Tomatoes	Squash Casserole	Loaded Cauliflower
Gourmet Corn Pudding	Marsala Carrots	English Peas & Mushrooms	Pilaf Rice	Sugar & Spice 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: Hummingbird Cake

Chicken Salad du Jour: Vineyard Chicken Salad

Pasta Salad: Old Fashioned Macaroni 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!  
Visit our website [thesoutherngourmet.net](http://thesoutherngourmet.net) for information.**