

BREAKFAST

STOMPIN' GROUNDS GROUP DINING

PRICED PER PERSON, TAX & GRATUITY EXCLUDED

FIRST COURSE SELECTION + ONE ENTRÉE COURSE SELECTION | \$42

FIRST COURSE SELECTION + TWO ENTRÉE COURSE SELECTIONS | \$51

FIRST COURSE SELECTION + THREE ENTRÉE COURSE SELECTIONS | \$71

FIRST COURSE

SERVED FAMILY STYLE | CHOOSE ONE FROM BELOW

PASTRY BASKET

ASSORTED SELECTION OF CROISSANT, DANISH, MUFFIN

OR

GREEK YOGURT POWER BOWL

FAT FREE YOGURT, SLICED BANANA, STRAWBERRY, KIWI, TOASTED COCONUT, CHIA

ENTRÉE COURSE

CHOOSE SELECTIONS BELOW

BROADWAY SCRAMBLED

SOFT SCRAMBLED EGGS, SAUSAGE, BACON, ROASTED MUSHROOMS, CHEDDAR, COTTAGE POTATOES

BISCUITS & GRAVY

BUTTERMILK BISCUITS, COUNTRY SAUSAGE GRAVY, TWO SCRAMBLED EGGS

AVOCADO TOAST

SALSA MACHA, MARINATED FETA, LOCAL SPROUTS, ZA'ATAR SPICE

ADD FRIED EGG \$5

BUTTERMILK PANCAKES

MAPLE SYRUP, SOFTENED BUTTER

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH

STOMPIN' GROUNDS GROUP DINING

PRICED PER PERSON, TAX & GRATUITY EXCLUDED

ONE SELECTION PER COURSE | \$49 || TWO SELECTIONS PER COURSE | \$85

FIRST COURSE

SERVED FAMILY STYLE | CHOOSE FROM BELOW

MEDETTERRANEAN CHOPPED SALAD

TUMERIC-GINGER DRESSING, CRISPY CHICKPEAS, ROMAINE, MARINATED FETA, TOASTED ALMOND, RADISH

WHIPPED FETA

ZA'ATAR PITA CHIPS, POMEGRANATE, MINT

CAESAR SALAD

CHOPPED ROMAINE LETTUCE, PARMESAN, BUTTERED CROUTONS, CREAMY CAESAR DRESSING

ENTRÉE COURSE

CHOOSE SELECTIONS BELOW

TORTILLA SOUP

SHAVED CABBAGE, RADISH, CRISPY TORTILLA, CILANTRO CREMA

HAND- CARVED TURKEY CLUB

TURKEY BREAST, SMOKED BACON, GREEN LEAF, VINE-RIPE TOMATO,
HERB AIOLI, TOASTED SOURDOUGH, FRENCH FRIES

BIG STOMP BURGER

2 4OZ AMERICAN WAGYU PATTIES, CHEESE, LETTUCE, SMASHVILLE SAUCE, HOUSE MADE SESAME BUN, FRENCH FRIES

MARKET QUINOA BOWL

BABY CARROTS, CHERRY TOMATO, CORN, CUCUMBER, ROMAINE, PICKLED RED ONIONS, HERB DRESSING

DESSERT

LEMON CREAM CHEESE TART

GRAHAM CRACKER CRUST, LEMON MOUSSE,
CREAM CHEESE ICING

VEGAN CHOCOLATE CAKE JAR

GLUTEN FREE DEVIL'S CAKE,
CHOCOLATE MOUSSE, CARAMEL

PISTACHIO LAYER CAKE

WHITE CHOCOLATE GANACHE,
PISTACHIO BUTTERCREAM

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DINNER

STOMPIN' GROUNDS GROUP DINING

PRICED PER PERSON, TAX & GRATUITY EXCLUDED

ONE SELECTION PER COURSE | \$76 || TWO SELECTIONS PER COURSE | \$115 || THREE SELECTIONS PER COURSE | \$165

FIRST COURSE

SERVED FAMILY STYLE | CHOOSE FROM BELOW

CONFIT TOMATO & CHEESE BRUSCHETTA

GARLIC BREAD CROSTINI, MICRO ARUGULA, AGED BALSAMIC

ROASTED GARLIC HUMMUS

DUKKAH SPICE, POMEGRANATE, CRUDITÉ, ARTISAN CRACKERS

WHIPPED FETA

ZA'ATAR PITA CHIPS, POMEGRANATE, MINT

SALUMI FLATBREAD

SOPPRESSATA, MOZZARELLA, POMODORO, HOT HONEY, FRESH BASIL

PARMESAN TRUFFLE FRIES

FRESH HERBS, LEMON AIOLI

ENTRÉE COURSE

CHOOSE SELECTIONS BELOW

GRILLED CHICKEN PAILLARD

ARTICHOKE, SUNDRIED TOMATO, SPINACH, PINE NUTS, WHITE WINE MASCARPONE SAUCE, POTATO PUREE

STEAK FRITES*

ANGUS COULOTTE, MUSHROOM-MADEIRA SAUCE, MAÎTRE D'HÔTEL BUTTER, FRENCH FRIES

JW GARDEN PASTA PRIMAVERA

FUSILLI PASTA, SEASONAL VEGETABLES, OLIVE OIL, BLENDED HERBS

SHRIMP & GRITS

CAJUN GARLIC SHRIMP, SMOKED BACON, PEPPERS, ROASTED TOMATOES, SWEET CORN, CREAMY CHEDDAR GRITS

*GRILLED SALMON NIÇOISE

VERLASSO SALMON, BUTTERBALL POTATOES, GREEN BEANS, MISO-MUSTARD VINAIGRETTE,

HEIRLOOM CHERRY TOMATOES, OLIVES, HARD COOKED EGG, ARUGULA

DESSERT

LEMON CREAM CHEESE TART

GRAHAM CRACKER CRUST, LEMON MOUSSE,
CREAM CHEESE ICING

VEGAN CHOCOLATE CAKE JAR

GLUTEN FREE DEVIL'S CAKE,
CHOCOLATE MOUSSE, CARAMEL

PISTACHIO LAYER CAKE

WHITE CHOCOLATE GANACHE,
PISTACHIO BUTTERCREAM

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