

BREAKFAST

STOMPIN' GROUNDS GROUP DINING

PRICED PER PERSON, TAX & GRATUITY EXCLUDED

FIRST COURSE SELECTION + ONE ENTRÉE COURSE SELECTION | \$30

FIRST COURSE SELECTION + TWO ENTRÉE COURSE SELECTIONS | \$47

FIRST COURSE SELECTION + THREE ENTRÉE COURSE SELECTIONS | \$65

FIRST COURSE

SERVED FAMILY STYLE | CHOOSE ONE FROM BELOW

PASTRY BASKET

ASSORTED SELECTION OF CROISSANT, DANISH, MUFFIN

OR

PETIT BERRY PARFAIT

VANILLA GREEK YOGURT, FRESH BERRIES, HEALTHY SEED GRANOLA

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

GREEN GODDESS, SPROUTS, FRESH RICOTTA, AVOCADO, POMEGRANATE SEEDS, DUKKAH SPICE
ADD FRIED EGG \$5

BUTTERMILK PANCAKES

MAPLE SYRUP, SOFTENED BUTTER

LUNCH

STOMPIN' GROUNDS GROUP DINING

PRICED PER PERSON, TAX & GRATUITY EXCLUDED

ONE SELECTION PER COURSE | \$40 || TWO SELECTIONS PER COURSE | \$75

FIRST COURSE

SERVED FAMILY STYLE | CHOOSE FROM BELOW

ROASTED GARLIC HUMMUS
DUKKAH SPICE, POMEGRANATE, CRUDITÉ, ARTISAN CRACKERS

SPINACH ARTICHOKE DIP
PARMESAN, SMOKED PAPRIKA, TORTILLA CHIPS

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

ENTRÉE COURSE

CHOOSE SELECTIONS BELOW

TOMATO BISQUE & GRILLED CHEESE

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

CRISPY FRIED CHICKEN SANDWICH
BUTTERMILK FRIED CHICKEN BREAST, LOUIE SAUCE, ROMAINE, TOASTED BRIOCHE, FRENCH FRIES

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

DESSERT

SEASONAL CHEESECAKE JAR
CREAM CHEESE MOUSSE, SEASONAL COMPOTE

KEY LIME PIE
GRAHAM CRACKER CRUST, WHIP CREAM

CHOCOLATE FUDGE CAKE
CREAMY GANACHE, DEVILS FOOD CAKE

DINNER

STOMPIN' GROUNDS GROUP DINING

PRICED PER PERSON, TAX & GRATUITY EXCLUDED

ONE SELECTION PER COURSE | \$55 || TWO SELECTIONS PER COURSE | \$100 || THREE SELECTIONS PER COURSE | \$140

FIRST COURSE

SERVED FAMILY STYLE | CHOOSE FROM BELOW

FRIED GREEN TOMATOES

PORK CARNITAS, AVOCADO SOUR CREAM, PICKLE FRESNO, CILANTRO, ROMESCO SAUCE

ROASTED GARLIC HUMMUS

DUKKAH SPICE, POMEGRANATE, CRUDITÉ, ARTISAN CRACKERS

PETITE SHRIMP TOAST

CHILLED TARRAGON SHRIMP SALAD, CHILI AIOLI, TOBIKO, BUTTERED TOAST

GRILLED CHICKEN PESTO FLATBREAD

RICOTTA PESTO, FRESH MOZZARELLA, TOMATO, SMOKED BACON, ARUGULA, BALSAMIC GLAZE

PIMENTO CHEESE & CRISPY CHICKEN SLIDERS

CRISPY FRIED CHICKEN, TOMATO, LETTUCE, CHEDDAR PIMENTO CHEESE, TWO GLAZED BUTTERMILK BISCUITS

ENTRÉE COURSE

CHOOSE SELECTIONS BELOW

GRILLED CHICKEN PAILLARD

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

ALE BRAISED SHORT RIB

CONFIT VEGETABLES, CREAMY PARMESAN GRITS, PRESERVED LEMON GREMOLATA

SUGO ROSA PASTA

FRESH GEMELLI PASTA, CREAMY POMODORO SAUCE, FRESH RICOTTA, PARMESAN

SHRIMP & GRITS

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

MARKET QUINOA BOWL

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

DESSERT

SEASONAL CHEESECAKE JAR

CREAM CHEESE MOUSSE, SEASONAL COMPOTE

KEY LIME PIE

GRAHAM CRACKER CRUST, WHIP CREAM

CHOCOLATE FUDGE CAKE

CREAMY GANACHE, DEVILS FOOD CAKE