



Weekly Menu

June 30 - July 06

Monday

Entrée: Country Fried Steak
with Country Gravy
Chicken & Dumplings

Side Items: Mashed Potatoes
Steamed Broccoli
Fried Pickles
Okra, Corn & Tomatoes
Butter Beans

Cornbread
Jalapeno Cornbread
Wheat Rolls

Dessert:
Strawberry Cobbler

Tuesday Verde Nacho

Base: Tortilla Chips or Lettuce

Entrée: Beef Taco Meat
Chicken Fajita Meat
Beef Barbacoa

Hot Toppings: Pinto Beans
Black Beans
Corn with Poblanos
Peppers & Onions

Toppings:
Shredded Iceberg
Pepper Jack Cheese
Pico de Gallo
Salsa Roja
Sour Cream
Guacamole
Black Olives
Jalapenos

Wednesday Greek Out

Bases: Sprina Greens
Pita Bread
Tabbouleh

Proteins: Grilled Greek Chicken
Beef & Lamb Gyro
Chickpea Falafel

Special: Loaded Greek Curly Fries

Toppings:
Tomatoes, Slaw
Feta, Hummus
Kalamata Olives
Tzatziki, Red Peppers
Pickled Red Onions
Artichoke Hearts
Kickin Herb Sauce
Greek Vinaigrette

Thursday & Okra

Entrée: Meatloaf
Fried Chicken Breasts

Side Items: Roasted Asparagus
Braised Cabbage
Green Bean Casserole
Fried Okra
Macaroni & Cheese

Cornbread
Jalapeno Cornbread
Wheat Rolls

Dessert:
Blueberry Cobbler

Friday

Entrée: Fried Flounder
Pulled Smoked Pork
Barbecue Chicken

Side Items: Red Skinned Mashed Potatoes
Baked Beans
Creamy Cole Slaw
Turnip Greens
Corn on the Cob

Hush Puppies
Cornbread
Jalapeno Cornbread
Wheat Rolls

Dessert:
Peach Cobbler

Saturday

Grill Open: Hot Dogs, Corn Dogs
Chicken Tenders, French Fries
BBQ, Chili and Toppings

Assorted
toppings & sauces
available

Sunday

Entrée: Shrimp & Grits
Chicken Tenders

Side Items: Assorted Vegetables
French Fries

Cornbread
Jalapeno Cornbread
Wheat Rolls

Menu items are subject to change
Due to availability