

# Sídes Menu

# **Starches:**

#### **Traditional Mashed Potatoes**

Creamy potatoes served with gravy

#### **Loaded Mashed Potatoes**

with sour cream, cheese, chives, and bacon

#### **Potato Casserole**

Cheese, green onion and bacon. A hearty and filling side

#### **Au Gratin Potatoes**

Layers of cheesy, warm potato slices!

## **Sweet Potato Casserole**

Topped with a brown sugar and pecan crust.

Delicious and sweet!

#### **Macaroni and Cheese**

Made with aged sharp cheddar cheese

## **Baked Beans**

With molasses and bacon

#### **Cheese Grits**

A great find from the Virginia Museum of Fine Arts very first cookbook!

## **Bacon Cornbread**

The perfect blend of sweet corn and smoky bacon

# **Vegetables:**

#### Broccoli

Steamed and served with cheese sauce

#### Pan Roasted Broccoli

with lemon browned butter

## **Rosemary Roasted Green Beans**

with shallots

#### **Traditional Green Beans**

Flavored with ham, onions and peppers

### **Greens Trio**

Collards, kale, and mustard with ham hock

## Coleslaw

Finely shredded cabbage with a tangy gluten free vinaigrette dressing

## **Roasted Root Vegetables**

With a balsamic reduction

# Grilled Asparagus

Grilled Asparagus with an orange zest

## **Roasted Carrots and Beets**

With a maple butter glaze, toasted walnuts and fresh sage



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## Salad:

#### Caesar

Romaine lettuce, shaved parmesan, made in house croutons with Caesar dressing

#### **Mixed Greens**

Mixed greens, carrots, tomatoes and cucumbers. Served with Dijon vinaigrette

## **Hearty Greens**

Hearty greens with asiago and anchovy croutons. Dressed with fresh lemon and olive oil

### Spinach

Spinach salad with mandarin oranges and red onion

