

Genevieve's

AT THE PEACE CENTER

AUTUMN SALAD IN A GLASS Romaine, Dried Cranberries, Roasted Pumpkin, Radishes, Cranberry Poppyseed Vinaigrette, Spiced Pecan Crusted Blue Cheese "Crouton" †	\$8
CRISPY BRUSSELS SPROUTS Sweet Soy, Chili Garlic, Peanuts	\$8
CHICKEN BOG FRITTERS Remoulade	\$8
HARVEST VEGGIE SOUP Butternut, Kale, Northern Beans, Jalapeno Cornbread († without bread)	\$8
CHILLED BEET "RAVIOLI" Honey Horseradish Goat Cheese, Sweet Potato Crunch, Arugula Salad († without Crunch)	\$9
BEER CHEESE FONDUE House Spiced BBQ Chips, Scallions	\$9
MEAT AND CHEESE PLATE Chef's Selection of Cheese and Charcuterie, Pickled Okra, Green Tomato Mostarda, Marcona Almonds, Housemade Crackers ††	\$12
ALMOST TRADITIONAL SLIDERS Bacon Jam, Herb Mayo	\$14
SEARED AHI TUNA Wakame Salad, Sesame Crackers, Sweet Soy ††	\$16
MAINE LOBSTER ROLL Maine Lobster, Mayo, Lemon, Parsley, Butter Toasted Bun, BBQ Chips	\$18
WARM APPLE CRISP Walnut Oat Topping, Cinnamon Caramel Swirl Ice Cream, Apple Chip	\$7
CHOCOLATE CAKE Coffee Crème Anglaise, Fresh Raspberries, Lemon Tuile	\$7
PUMPKIN CHEESECAKE Orange Cranberry Chutney, White Chocolate Cranberry Ginger Crumb	\$8



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

† Gluten free option available †† Gluten free crackers available 🌱 Vegetarian option available

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CRAFTED COCKTAILS

Un-Old Fashioned	\$10	The Genevieve	\$10
Bulleit Rye Whiskey, Heering Cherry Liqueur, Orange Juice, Dash of Bitters, Club Soda		Vodka, Pomegranate, Elderflower, Rosemary	
Cucumber Cooler	\$10	American Elder	\$10
Cucumber Infused Vodka, St. Germain, Basil Cucumber Garnish		Bourbon, Elderflower, Ginger Beer	
Baker's Shadow	\$10	Dark and Stormy	\$8
Godiva Chocolate Liqueur, Frangelico, Heering Cherry Liqueur, Cream, Pumpkin Spice		Goslings Black Seal Rum, Ginger Beer, Lime	

WINE

Champagne, Sparkling		Red	
Vueve de Vernay, France 187 ml	\$10	Simple Life Pinot Noir, Napa	\$9/\$36
Pol Remy Brut, France	\$32	Peirano Cabernet, Lodi	\$9/\$36
Belstar Prosecco, Italy	\$36	Catena Padrillos Malbec, Argentina	\$9/\$36
Veuve Cliquot, Champagne	\$95	Brunel Cotes du Rhone, Rhone Valley	\$40
White		Joel Gott Cabernet	\$48
Mirabello Pinot Grigio, Italy	\$8/\$32	Coppola Zinfandel, Sonoma	\$50
Urban Reisling, Germany	\$8/\$32	Clos Troteligotte, Cahors	\$55
Joya, Sangria	\$8	Renacer Enamore, Argentina	\$60
Trinity Oaks Chardonnay, Lodi	\$32	Belle Glos Pinot Noir	\$60
Pedroncelli Chardonnay, Sonoma	\$9/\$36	Peirano "Six Clones" Merlot	\$36
Walnut Block Sav Blanc, New Zealand	\$9/\$36	Other	
Manciat Macon Morizottes, Burgundy	\$42	Chateau Les Crostes Rose	\$12/\$48
Side Bar Sauvignon Blanc	\$46		
Crossbarn Chardonnay	\$48		

BEER

Blue Moon	\$5	Sweetwater 420	\$5
Coors Light	\$4	Thomas Creek Amber	\$5
Corona Premier	\$5	Thomas Creek Red Ale	\$5
Heineken	\$4	Trifecta IPA	\$5
Miller Lite	\$4	Yuengling	\$4
Peroni	\$5		

NON-ALCOHOLIC

Bottled Water*	\$2	Sierra Mist	\$2
San Pellegrino	\$3	Ginger Ale	\$2
Pepsi	\$2	Ginger Beer	\$3
Diet Pepsi	\$2		

**Bottled Water is allowed inside the Hall*

THE PERFECT LOCATION FOR PRIVATE DINING

One of the most elegant and sophisticated event spaces in downtown Greenville, Genevieve's is ideal for corporate functions, cocktail parties, and private dinners.

To learn more contact us at specialevents@peacecenter.org or 864.679.9274.