

# Genevieve's

AT THE PEACE CENTER

<b>WARM GINGER MOLASSES MUFFINS</b> Lemon Cream Cheese Frosting to Spread 🌱	\$4
<b>BOWL OF GRITS</b> Choice of: Cheddar, Smoked Gouda, Asiago, Ham, Bacon, Sausage, Onions, Mushrooms, Tomatoes (🌱 † options available) Add an Egg: \$2 Cup of Grits: \$4	\$6
<b>ENERGY BOWL</b> Greek Yogurt, Acai, Bananas, Fresh Berries, Homemade Granola, Cocoa Nibs 🌱 †	\$5
<b>DILL CHICKEN SALAD CROISSANT</b> Sweet Potato Fries	\$9
<b>CHEF RODNEY'S SIGNATURE CINNABON FRENCH TOAST</b> French Baguette Soaked for 24 hours, Smokehouse Bacon, Bourbon Pecan Maple Syrup (🌱 without Bacon)	\$12
<b>SWEET POTATOES AND FRIENDS HASH</b> Sweet Potatoes, Butternut Squash, Sweet Onions, Parsnips, and Brussels Sprouts, 2 Poached Eggs, Harissa Hollandaise 🌱 †	\$12
<b>CHICKEN FRIED CHICKEN</b> Sweet Potato Fries, Blackened Green Beans, Natural Jus, Cranberry Chutney	\$14
<b>STEAK AND EGGS BURRITO</b> Braveheart Beef Steak, Peppers, Onions, Mushrooms, Potatoes, Scrambled Egg, Shredded Cheese in a Flour Tortilla, Queso Fundido, House Made Salsa, Cilantro	\$14
<b>SHRIMP AND GRITS</b> Sautéed Shrimp, Garlic, Espelette Pepper, Tomatoes, White Wine, Butter Over Creamy Grits, Poached Egg †	\$18
<b>NEW ENGLAND LOBSTER ROLL</b> Sweet Potato Fries	\$18



\*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

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<b>The Genevieve</b>	\$10	<b>Bellini</b>	\$8
Vodka, Pomegranate, Elderflower, Rosemary		Pol Remy Brut, Peach Nectar	
<b>Saigon Cooler</b>	\$10	<b>Mimosa</b>	\$8
Bombay Sapphire, Chambord, Cranberry Juice, Lime Juice, Raspberries		Pol Remy Brut, Orange Juice, Cranberry Juice or Pineapple Juice	
<b>Sun and Moon</b>	\$10	<b>Bloody Mary</b>	\$10
Campari, Pineapple Juice, Orange Juice, Lime Juice, Prosecco		Tito's Vodka, Bloody Mary Mix	
<b>Helicopter</b>	\$10	<b>Shirley Temple</b>	\$3
Blue Curacao, Melon Liqueur, Cranberry Juice, Sparkling Wine		Grenadine, Sprite	
<b>The Other Woman</b>	\$10		
Vanilla Rum, Vodka, Amaretto, Soda			

## WINE

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<b>Champagne, Sparkling</b>		<b>Red</b>	
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	Peirano "Six Clones" Merlot, Lodi	\$36
<b>White</b>		Chateau Pilet Bordeaux Rouge, France	\$38
Mirabello Pinot Grigio, Italy	\$8/\$32	Joel Gott Cabernet, California	\$48
Urban Reisling, Germany	\$8/\$32	Coppola Zinfandel, Sonoma	\$50
Trinity Oaks Chardonnay, Lodi	\$32	Clos Troteligotte K-OR Malbec, France	\$55
Pedroncelli Chardonnay, Sonoma	\$9/\$36	Renacer Enamore Red Blend, Argentina	\$60
Walnut Block Sav Blanc, New Zealand	\$9/\$36	Meomi Pinot Noir, Monterey County	\$55
Manciat Macon Morizottes, Burgundy	\$10/\$40	Belle Glos Pinot Noir, Santa Maria Valley	\$60
Side Bar Sauvignon Blanc, California	\$46	<b>Other</b>	
Crossbarn Chardonnay, California	\$48	Chateau Les Crostes Rose, France	\$12/\$48
		Sangria Lolea, No. 2	
		Sparkling White Sangria, Spain	\$9/\$36
		Sangria Lolea, No. 4 Red Sangria, Spain	\$9/\$36

## BEER

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<b>Specialty</b>		Thomas Creek Red Ale	\$5
Heineken	\$4	Trifecta IPA	\$5
Blue Moon	\$5		
Corona Premier	\$5	<b>Domestic</b>	
Peroni	\$5	Coors Light	\$4
Sweetwater 420	\$5	Miller Light	\$4
Thomas Creek Amber	\$5	Yuengling	\$4

## NON-ALCOHOLIC

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Bottled Water*	\$2	Sierra Mist	\$2
San Pellegrino	\$3	Ginger Ale	\$2
Pepsi	\$2	Ginger Beer	\$3
Diet Pepsi	\$2	Tea (Sweet & Unsweet)	\$2

\*Bottled Water is allowed inside the Hall