

# Genevieve's

AT THE PEACE CENTER

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|--|------|
| <b>WARM BLUEBERRY MUFFINS</b><br>Maple Butter to spread 🌱  | \$4  |
| <b>BOWL OF GRITS</b><br>Choice of: Cheddar, Smoked Gouda, Asiago, Ham, Bacon, Sausage, Onions,<br>Mushrooms, Tomatoes (🌱† options available)<br>Add an Egg: \$2<br>Cup of Grits: \$4           | \$6  |
| <b>ENERGY BOWL</b><br>Greek Yogurt, Acai, Bananas, Fresh Berries, Homemade Granola, Cocoa Nibs 🌱†  | \$5  |
| <b>DILL CHICKEN SALAD CROISSANT</b><br>Sweet Potato Fries  | \$9  |
| <b>CHEF RODNEY'S SIGNATURE CINNABON FRENCH TOAST</b><br>French Baguette Soaked for 24 hours, Smokehouse Bacon,<br>Bourbon Pecan Maple Syrup (🌱 without Bacon)                                  | \$12 |
| <b>CORNED BEEF HASH</b><br>2 Poached Eggs, Dijon Hollandaise 🌱†  | \$12 |
| <b>CHICKEN FRIED CHICKEN</b><br>Sweet Potato Fries, Blackened Green Beans, Natural Jus, Cranberry Chutney  | \$14 |
| <b>STEAK AND EGGS BURRITO</b><br>Braveheart Beef Steak, Peppers, Onions, Mushrooms, Potatoes, Scrambled Egg,<br>Shredded Cheese in a Flour Tortilla, Queso Fundido, House Made Salsa, Cilantro | \$14 |
| <b>SHRIMP AND GRITS</b><br>Sautéed Shrimp, Garlic, Espelette Pepper, Tomatoes, White Wine,<br>Butter Over Creamy Grits, Poached Egg †  | \$18 |
| <b>NEW ENGLAND LOBSTER ROLL</b><br>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><br>Vodka, Pomegranate, Elderflower, Rosemary                           | \$10 |
| <b>American Elder</b><br>Bourbon, Elderflower, Ginger Beer                                  | \$10 |
| <b>Bellini</b><br>Pol Remy Brut, Peach Nectar   | \$8  |
| <b>Mimosa</b><br>Pol Remy Brut, Orange Juice,<br>Cranberry Juice or Pineapple Juice         | \$8  |
| <b>Shirley Temple</b><br>Grenadine, Sprite  | \$3  |
| <b>Cosmopolitan</b><br>Vodka, Triple Sec, Cranberry Juice, Lime Juice                       | \$10 |
| <b>Whiskey Sour</b><br>Bourbon, Lemon Juice, Simple Syrup,<br>Maraschino Cherry             | \$10 |
| <b>Moscow Mule</b><br>Vodka, Ginger Beer, Lime Juice  | \$10 |
| <b>Negroni</b><br>Gin, Campari, Sweet Vermouth  | \$10 |
| <b>Amaretto Sour</b><br>Amaretto, Sweet and Sour Mix, Sierra Mist,<br>Maraschino Cherry     | \$10 |
| <b>Bronx Cocktale</b><br>Bombay Sapphire Gin, Sweet Vermouth,<br>Dry Vermouth, Orange Juice | \$10 |
| <b>New York Sour</b><br>Bulliet Rye Whiskey, Simple Syrup,<br>Lemon Juice, Red Wine         | \$10 |
| <b>New York Lemonade</b><br>Grand Marnier, Citrus Vodka, Lemon Juice,<br>Club Soda, Sugar   | \$10 |
| <b>The Red Snapper (aka Bloody Mary)</b><br>Tito's Vodka, Bloody Mary Mix                   | \$10 |
| <b>Doo Wop Fizz</b><br>Skyy Blueberry Vodka, Cranberry Juice, Club Soda                     | \$10 |

## SPECIALTY BEER

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|                      |     |
|----------------------|-----|
| Heineken             | \$4 |
| Blue Moon            | \$5 |
| Corona Premier       | \$5 |
| Peroni               | \$5 |
| Sweetwater 420       | \$5 |
| Thomas Creek Amber   | \$5 |
| Thomas Creek Red Ale | \$5 |
| Trifecta IPA         | \$5 |

## DOMESTIC BEER

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|--------------|-----|
| Coors Light  | \$4 |
| Miller Light | \$4 |
| Yuengling    | \$4 |

## WINE

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### Champagne, Sparkling

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|--------------------------------|------|
| Vueve de Vernay, France 187 ml | \$10 |
| Pol Remy Brut, France          | \$32 |
| Belstar Prosecco, Italy        | \$36 |
| Veuve Cliquot, Champagne       | \$95 |

### White

|                                      |           |
|--------------------------------------|-----------|
| Mirabello Pinot Grigio, Italy        | \$8/\$32  |
| Urban Reisling, Germany              | \$8/\$32  |
| Trinity Oaks Chardonnay, Lodi        | \$32      |
| Pedroncelli Chardonnay, Sonoma       | \$9/\$36  |
| Walnut Block Sav Blanc, New Zealand  | \$9/\$36  |
| Manciat Macon Morizottes, Burgundy   | \$10/\$40 |
| Side Bar Sauvignon Blanc, California | \$46      |
| Crossbarn Chardonnay, California     | \$48      |

### Red

|   |          |
|---|----------|
| Simple Life Pinot Noir, Napa              | \$9/\$36 |
| Peirano Cabernet, Lodi                    | \$9/\$36 |
| Catena Padrillos Malbec, Argentina        | \$9/\$36 |
| Peirano "Six Clones" Merlot, Lodi         | \$36     |
| Chateau Pilet Bordeaux Rouge, France      | \$38     |
| Joel Gott Cabernet, California            | \$48     |
| Coppola Zinfandel, Sonoma                 | \$50     |
| Clos Troteligotte K-OR Malbec, France     | \$55     |
| Meomi Pinot Noir, Monterey County         | \$55     |
| Renacer Enamore Red Blend, Argentina      | \$60     |
| Belle Glos Pinot Noir, Santa Maria Valley | \$60     |

### Other

|   |           |
|---|-----------|
| Sangria Lolea, No. 2 Sparkling White Sangria, Spain | \$9/\$36  |
| Sangria Lolea, No. 4 Red Sangria, Spain             | \$9/\$36  |
| Chateau Les Crostes Rose, France                    | \$12/\$48 |

## NON-ALCOHOLIC

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

\*Bottled Water is allowed inside the Hall