

# Genevieve's

AT THE PEACE CENTER

<b>WARM BLUEBERRY MUFFINS</b> Maple Butter	\$4
<b>ENERGY BOWL</b> Greek Yogurt, Acai, Bananas, Fresh Berries, Homemade Granola, Cocoa Nibs	\$5
<b>BOWL OF GRITS</b> Choice of: Cheddar, Smoked Gouda, Bacon, Sausage Add an Egg: \$2 Cup of Grits: \$4	\$6
<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	\$12
<b>RED POTATO HASH</b> Red potato, Parsnip, Onion, Brussels Sprouts, Andouille Sausage, Hollandaise (🍴 without Sausage)	\$12
<b>CHICKEN AND WAFFLES</b> Fried Chicken Breast and Housemade Waffles, served with Bourbon Pecan Maple Syrup and Berry Chutney	\$14
<b>STEAK AND EGGS BURRITO</b> Braveheart Beef Steak, Peppers, Onions, Mushrooms, Potatoes, Egg, and 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
<b>DESSERTS</b>	
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<b>VANILLA BEAN ICE CREAM</b> Two Scoops with Fresh Berries	\$5
<b>CHOCOLATE MOUSSE DOME</b>	\$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

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<b>The Genevieve</b>	\$10
Vodka, Pomegranate, Elderflower, Rosemary	
<b>American Elder</b>	\$10
Bourbon, Elderflower, Ginger Beer	
<b>Bellini</b>	\$8
Pol Remy Brut, Peach Nectar	
<b>Mimosa</b>	\$8
Pol Remy Brut, Orange Juice, Cranberry Juice or Pineapple Juice	
<b>Shirley Temple</b>	\$3
Grenadine, Sprite	
<b>Cosmopolitan</b>	\$10
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
<b>Whiskey Sour</b>	\$10
Bourbon, Lemon Juice, Simple Syrup, Maraschino Cherry	
<b>Moscow Mule</b>	\$10
Vodka, Ginger Beer, Lime Juice	
<b>Negroni</b>	\$10
Gin, Campari, Sweet Vermouth	
<b>Amaretto Sour</b>	\$10
Amaretto, Sweet and Sour Mix, Maraschino Cherry	
<b>Bloody Mary</b>	\$10
Vodka, Bloody Mary Mix	

## SPECIALTY BEER

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Heineken	\$4
Heineken 0.0	\$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

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*