

Genevieve's

AT THE PEACE CENTER

HOLIDAY SALAD IN A GLASS	\$8
Baby Kale, Apples, Dried Cranberries, Spiced Pecans, Blue Cheese, Cranberry-Orange Vinaigrette	
CHEESY CAULIFLOWER GRATIN	\$8
Butternut Cheddar Sauce, Smoked Pumpkin Seed Crust	
RED PEPPER HUMMUS	\$8
Roasted Pepper Relish, Baby Carrots, Celery, Crostini ††	
CRISPY BRUSSELS SPROUTS	\$8
Sweet Soy, Garlic Chili Sauce, Roasted Peanuts 🌱	
TURKEY CHILI	\$9
Sweet Potatoes, Black Beans, Cheddar Cheese, Sour Cream, Chives, Cornbread Muffin † without Muffin	
SHRIMP AND GRITS FRITTERS	\$9
Pepper Jelly	
MEAT AND CHEESE PLATE	\$10
Spanish Olives, Marcona Almonds, Green Tomato Mostarda, Chef's Selection of Spanish Cheese and Meat, Housemade Crackers	
SEARED AHI TUNA*	\$12
Sweet Soy Glaze, White Sauce, Wakame-Radish Salad, Sesame Crackers †	
ALMOST TRADITIONAL SLIDERS*	\$12
Beef Burger, Caramelized Onion Bacon Jam, Herb Mayo <i>Child (10 and under) portion: \$8</i>	
MAINE LOBSTER ROLL	\$18
Maine Lobster, Mayo, Lemon, Parsley, Butter Toasted Bun, Cajun Chips	
HUMMING BIRD CAKE	\$7
Candied Pecans, Pineapple Rum Compote	
TRIPLE CHOCOLATE CHEESECAKE	\$7
Strawberry Crumb, Toasted Meringue	
SPICED CROISSANT BREAD PUDDING	\$8
Vanilla Ice Cream, Caramel Sauce	



*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	
Autumn Spice Rum	\$10	American Elder	\$10
Sailor Jerry Spiced Rum, Grand Marnier, Applejack Brandy, Ginger Beer		Bourbon, Elderflower, Ginger Beer	
Baker's Shadow	\$10		
Godiva Chocolate Liqueur, Frangelico, Heering Cherry Liqueur, Cream, Pumpkin Spice			

WINE

Champagne, Sparkling		Red	
Vueve de Vernay, France 187 ml	\$10	Simple Life Pinot Noir, Napa	\$9/\$36
Charmeroy Brut, France	\$32	Peirano Cabernet, Lodi	\$9/\$36
Bell Star Prosecco, Italy	\$36	Catena Padrillos Malbec, Argentina	\$9/\$36
Veuve Cliquot, Champagne	\$95	Brunel Cotes du Rhone, Rhone Valley	\$40
		Joel Gott Cabernet	\$48
White		Coppola Zinfandel, Sonoma	\$50
Mirabello Pinot Grigio, Italy	\$8/\$32	Clos Troteligotte, Cahors	\$55
Urban Reisling, Germany	\$32	Bethel Heights Pinot Noir, Willamette	\$80
Trinity Oaks Chardonnay, Lodi	\$32	Renacer Enamore, Argentina	\$60
Pedroncelli Chardonnay, Sonoma	\$9/\$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

Avery Ellie's Brown	\$5	Stella Artois	\$5
Blue Moon	\$5	Stone IPA	\$5
Bud Light	\$4	Thomas Creek Amber	\$5
Coors Light	\$4	Thomas Creek Class 5 IPA	\$5
Fat Tire	\$5	Thomas Creek Red Ale	\$5
Michelob Ultra	\$4	Yuengling	\$4
Sierra Nevada Pale Ale	\$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*

HOLD YOUR TABLE NOW FOR THESE UPCOMING EVENTS

On Your Feet!
December 26-31

GOBSMACKED!
January 22

The Phantom of the Opera
January 31 – February 11