

# Genevieve's

AT THE PEACE CENTER

<b>SALAD IN A GLASS</b> Baby Kale, Mandarin Oranges, Granny Smith Apples, Pecans, Dried Cranberries, Celery, Honey-Dijon Poppy Seed Vinaigrette, Served with a Fried Goat Cheese Ball †🌱	\$8
<b>ROASTED RED PEPPER HUMMUS</b> Baby Carrots, Cucumbers, Feta, Olive Oil, Grilled Pita ††🌱	\$8
<b>CRISPY BRUSSELS SPROUTS</b> Sweet Soy, Garlic Chili Sauce, Roasted Peanuts 🌱	\$8
<b>CAJUN POTATO CHIPS</b> Cheddar Ale Fondue, Scallions	\$8
<b>SHRIMP AND GRITS FRITTERS (5)</b> Pepper Jelly	\$9
<b>EPIC MAC AND CHEESE</b> Barbecue Pulled Pork, Three Cheese Macaroni, Smoked Cheddar Cracker Topping	\$9
<b>MEAT AND CHEESE PLATE</b> Boursin, Johnston County Country Ham, Molisana Salame, Green Tomato Mostarda, Grapes, Crostini ††	\$10
<b>SEARED AHI TUNA*</b> Sweet Soy Glaze, White Sauce, Wakame-Radish Salad, Sesame Crackers †	\$12
<b>ALMOST TRADITIONAL SLIDERS*</b> Beef Burger, Caramelized Onion Bacon Jam, Herb Mayo <i>Child (10 and under) portion: \$8</i>	\$12
<b>MAINE LOBSTER ROLL</b> Maine Lobster, Mayo, Lemon, Parsley, Butter Toasted Bun, Cajun Chips	\$18
<b>STICKY TOFFEE PUDDING</b> Vanilla Bean Ice Cream	\$7
<b>CARROT CAKE</b> Spiced Crème Anglaise and Candied Walnuts	\$7
<b>CHOCOLATE MOUSSE DOME</b> Berry Coulis	\$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

<b>The Genevieve</b>	\$10	<b>Peach Tea Sangria</b>	\$9
Vodka, Pomegranate, Elderflower, Rosemary		Fresh Peaches, Rose, Sweet Tea, Triple Sec	
<b>American Elder</b>	\$10	<b>Cucumber Cooler</b>	\$10
Bourbon, Elderflower, Ginger Beer		Cucumber Infused Vodka, St. Germain, Basil Cucumber Garnish	
<b>Dark and Stormy</b>	\$8	<b>Lemon Ginger Mule</b>	\$10
Goslings Black Seal Rum, Ginger Beer, Lime		Vodka, Fresh Lemon Juice, Ginger Beer, Bitters	

## WINE

<b>Champagne, Sparkling</b>		<b>Red</b>	
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
<b>White</b>		Joel Gott Cabernet	\$48
Mirabello Pinot Grigio, Italy	\$8/\$32	Coppola Zinfandel, Sonoma	\$50
Urban Reisling, Germany	\$32	Clos Troteligotte, Cahors	\$55
Trinity Oaks Chardonnay, Lodi	\$32	Bethel Heights Pinot Noir, Willamette	\$80
Pedroncelli Chardonnay, Sonoma	\$9/\$36	Renacer Enamore, Argentina	\$60
Walnut Block Sav Blanc, New Zealand	\$9/\$36	<b>Other</b>	
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

**The Simon & Garfunkel Story**  
October 3

**TajMo: The Taj Mahal & Keb' Mo' Band**  
October 5

**Trevor Noah**  
October 8