Museum Private Room Dinner Options

**LARGE PLATE OPTION - $45 / person**
Includes choice of one appetizer, soup or salad and large plate

**SMALL PLATE OPTION - $25 / person**
Includes choice of one appetizer, soup or salad and large plate

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**APPETIZERS, SOUPS, SALADS**

- **Shrimp Cocktail**
  Herbed Spice Cocktails Sauce

- **Innkeeper Cheese Wheel**
  Goat Cheese Wheel with Spinach, Roasted Sweet Potato, Dried Cranberry, Truffle Oil Toast Points

- **Spinach Salad**
  Shaved Carrots, Radish, Bacon, Peppadew, House Dressing

- **Arugula Salad**
  Shaved Mushroom, Crunchy Onion, Parmesan, House Dressing

- **Carrot Ginger Soup**
  Vegan Friendly

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**SMALL PLATES**

- **Rebel Burger**
  Certified Angus Beef, White Cheddar, Smokey Ketchup, Spicy Pickles, Arugula, Red Onion, Brioche Bun

- **Moore’s Creek Wrap**
  Slow Roasted Pork, Red Cabbage Slaw, Wild Rice, Chipotle Maple BBQ

- **Ben Burger**
  Homemade Black Bean Burger, Grainy Mustard Aioli, Arugula, Red Onion, Brioche Bun

- **Moravian Brat**
  Breakaway Farms Austrian Brat, Shallot Jam, Grainy Mustard, Red Cabbage Slaw, Italian Roll

**ENTREES**

- **NY Strip**
  Peppercorn Cream, Green Beans, Mashed Potatoes

- **Seabass**
  Char Broiled, Saffron Grits, Sauteed Spinach, Peppadew Peppers, Basil Oil

- **Duck Breast**
  Pan Seared, Green Beans, Sweet Mashed, Apple Cherry Relish

- **Farmer’s Ravioli**
  Vegetable Stuffed Ravioli, Sauteed Spinach, Mushroom, Peas, Carrot Cream

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*Additional items available a la carte*