



Museum Private Room Dinner Option

LARGE PLATE OPTION- \$45 /PERSON

SMALL PLATE OPTION- \$25/PERSON

Includes choice of one appetizer and a small or large plate

APPETIZERS

Shrimp Cocktail

Herbed Spice Cocktail Sauce

Braised Beef Sliders

Horseradish Cream, Arugula, Crunchy Onion, Roll

Pot Pie Turn Over

Chicken, Vegetables, Puff Pastry

Soft Pretzel

Served with Homemade Cheese Sauce & Mustard

Adams' Salad

Spring Mix, Pumpkin Seed, Dried Cranberry, Dried Apricot, Cider Vinaigrette

Curry Butternut Squash Soup

Vegan Friendly

Cheddar Broccoli Soup

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, Rice Pilaf, Chipotle Maple BBQ

Franklin Burger

Homemade Black Bean Burger, Grainy Mustard, Arugula, Red Onion, Ciabatta - Vegan Friendly

Moravian Brat

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

Autumn BLT

Fig Bacon Butter, Gruyere, Apricot Tomato Jam, Arugula, Ciabatta

Portobello Mushroom Sandwich

Marinated Portobello Mushroom, White Cheddar, Roasted Red Pepper, Arugula, Brioche Bun

LARGE PLATES

Salmon

Dill Dijon Glaze, Rice Pilaf, Roasted Red Pepper, Broccoli, Roasted Butternut Squash, Dried Apricot

Rose's Chicken Pot Pie

Classic Pot Pie, topped with a Puff Pastry

Sayre Strip

Charbroiled Strip, Sayre Steak Sauce, Roasted Potato, Broccoli

Portobello Pasta

Marinated Portobello Mushroom, Elbow Noodles, White Bean, Broccoli, Roasted Red Pepper, Dijon White Wine - Vegan Friendly