



Museum Private Room Dinner Option

Price includes choice of a first course and a second course

First Course

Limoncello Shrimp

Limoncello Cream, Cherry Tomato, Baguette

Braised Beef Flatbread

Sayre Steak Sauce, White Cheddar, Arugula, Roasted Red Pepper

Soft Pretzel

Served with Homemade Cheese Sauce & Mustard

Fresh Burrata

Roasted Red Pepper, Olive Oil, Grilled Baguette, Balsamic Glaze

Spinach Artichoke Dip

Served Warm, Carrots, Toasted Pita

Meatballs

Marinara Sauce, Toast Points

Rocket Salad

Arugula, Shaved Mushroom, Crunchy Onion, Parmesan, House Vinaigrette

Berry Salad

Romaine, Mixed Berries, Toasted Almonds, Goat Cheese Crumbles, Rhubarb Citrus Vinaigrette

Second Course

Rebel Burger

24

Certified Angus Beef, White Cheddar, Smokey Ketchup, Spicy Pickles, Arugula, Red Onion, Brioche Bun

Moore's Creek Wrap

23

Slow Roasted Pork, Red Cabbage Slaw, Rice Pilaf, Chipotle Maple BBQ

Franklin Burger

23

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

Moravian Brat

23

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

Burrata BLT

23

Bacon Jam, Fresh Burrata Spread, Tomato, Arugula, Balsamic Glaze, Ciabatta

Chicken Patty Sandwich

23

Arugula, Spicy Pickle, Curry Aioli, Tarragon Butter, Rhubarb Glaze, Brioche Bun

Crab Cake Sandwich

27

Arugula, Tomato, Lemon Aioli, Brioche Bun

Lobster Roll

35

Lobster Salad, Tarragon Butter, Chives, Italian Roll

Crab Cakes

45

Lemon Aioli, Rice, Chef Vegetable

Spring Chicken

37

Pan Seared Chicken Thighs, Rhubarb Glaze, Goat Cheese Mashed Potato, Chef Veggie

Sayre Strip

45

Charbroiled Strip, Sayre Steak Sauce, Roasted Potato, Broccoli

Pesto Gnocchi

33

Homemade Pesto Sauce, Roasted Red Peppers, Potato Gnocchi, Shaved Parmesan, Baguette