



## Museum Private Room Dinner Option

Price includes choice of a first course and a second course

### First Course

#### **Shrimp Cocktail**

Herb Spice Cocktail Sauce, Lemon

#### **Herb Stuffed Mushrooms**

Fresh Herbs, Roasted Garlic, Mushroom, Cream Cheese, Parmesan Cheese

#### **Soft Pretzel**

Served with Homemade Cheese Sauce & Mustard

#### **Beef Sliders**

Slow roasted beef, Fried Onion, Horseradish Cream

#### **Mini Pot Pie**

Pot Pie filled open face shells

#### **Rocket Salad**

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

#### **Steak and Vegetable Soup**

#### **Colonial Tomato Soup**

Vegan Friendly

#### **Beet Salad**

Spring Mix, Roasted Beets, Goat Cheese, Roasted Pine Nuts, House 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

#### **Lafayette**

**26**

Shaved Strip steak, Gruyere Cream, Tarragon Butter, Au Jus, Italian Roll

#### **Grilled Cheese**

**23**

Gruyere, White Cheddar, Cup of Tomato Soup, Sour Dough

#### **Lobster Roll**

**35**

Lobster Salad, Tarragon Butter, Chives, Italian Roll

#### **Beef Wellington**

**48**

Puff Pastry Wrapped Filet & Mushroom Duxelles, Red Wine Reduction, Mashed, Brussel Sprouts

#### **Bone-In Pork Chop**

**41**

Cranberry, Apple, Mustard Rub, Warm German Potato Salad, Brussel Sprouts, Red Cabbage Slaw

#### **Snapper**

**40**

Sweet Pepper Butter, Grits, Roasted Tomato, Peppers & Onions

#### **Vegan Stuffed Peppers**

**33**

Black Bean, Corn, Roasted Red Peppers, Tomato Sauce, Rice