

Pre-Performance Café Dining

Snacks and Starters

Chile-Lime Peanuts	4.
Creamy Hummus, Cucumber-Feta Salad and Pita Triangle Wedges	10.
Soup of the Day and Salad Combo	10.
Organic Hearts of Romaine Caesar Salad with Garlic-Anchovy Dressing	8.
Organic Mixed Greens, Mint Julep Dressing, Crispy Shoestring Sweet Potatoes, Spiced Pecans	8.

Sandwiches and Entrees

Barbecue Pulled Pork Sandwich on a Freshly Baked Bun Served with Kettle Chips	12.
Herb Marinated Mozzarella and Roasted Three Pepper “Pepperonata” Sandwich with Arugula and Basil Aioli, Served with Kettle Chips	10.
Cabernet Braised Short Ribs Garlic Mashed Potatoes and Roasted Fall Vegetables	17.

Chilled Oregano Grilled Chicken Breast	
White Bean and Currant Salad and Poached Green Beans	15.
Polenta Terrine with Grilled Fall Vegetables and Basil Pesto	14.

Desserts

House Made Fall Fruit Caflouti Pastry	
Raspberry Coulis and Sweetened Cream	6.
House Made Chocolate Brownie or Freshly Baked Cookie	3.

Beverage Menu

Sycamore Lane Pinot Grigio, California, 2008	6.00/22.00
Sycamore Lane Cabernet Sauvignon, California, 2007	6.00/22.00
Trinity Oaks Chardonnay, California, 2008	8.00/30.00
Trinity Oaks Pinot Noir, California, 2006	8.00/30.00
Korbel Sparkling Wine Split – 187 ml	8.00
Bottled Domestic Beer	4.00
Bottled Imported/Microbrewery Beer	5.00
Bottled Still or Sparkling Water	3.00
Coke, Diet Coke, Sprite	3.00
Freshly Brewed Peet's Coffee/Decaffeinated Coffee	3.00
Numi Organic Tea Assortment	3.00