



Dorcas Dining Weekly Menu  
336-714-3141

*Sunday 08-22*

Vegetable Beef & Barley **3**  
Carved Prime Rib of Beef with Jus Lié, Creamed Horseradish **GF 10**  
Broiled Barramundi with Orange-Chive Butter **GF 8**  
Twice Baked Potato, Garlic Wilted Spinach **GF**,  
Herbed Parmesan Risotto,  
Peas & Mushrooms **GF 2.5**  
Caramel Cheesecake **3**

*Monday 08-23*

Vegetable Soup **GF 3**  
Salisbury Steak **6**  
Broiled Flounder **GF 7**  
Mashed Potatoes **GF**, Green Bean Casserole, Thyme Scented Polenta,  
Fried Okra **2.5**  
Pecan Pie **3**

*Tuesday 08-24*

White Bean and Rosemary Soup **3**  
Fried Chicken **7**  
Roasted Pork Loin with Rosemary Jus **GF 7**  
Sweet Potato Casserole, Scalloped Tomatoes,  
Roasted Fingerling Potatoes **GF**,  
Stewed Squash & Onions **GF 2.5**  
Red Velvet Cake **3**

**National Waffle Day!!**

*Wednesday 08-25*

Garden Vegetable Soup **GF** or Corn Chowder **3**  
Beef Tips with Mushrooms & Pearls **8**  
Roasted Turkey & Dressing in Herb Jus **7**  
Glazed Carrots **GF**, Rice Pilaf, Broccoli, Cauliflower, & Peppers **GF 2.5**  
Key Lime Pie **3**

*Thursday 08-26*

Cream of Mushroom Soup **3**  
Shrimp & Grits **8**  
Swedish Meatballs **6**  
Peas & Mushrooms **GF**, Egg Noodles, White Cheddar Grits **GF**,  
Asparagus **GF 2.5**  
Pineapple Upside Down Cake **3**

*Friday 08-27*

Garden Vegetable Soup **GF** or New England Clam Chowder **3**  
Moravian Chicken Pie **7**  
Maryland Crab Cakes with Grain Mustard Cream **8**  
Buttered Rice **GF**, Fried Green Tomatoes, Potato Cakes,  
Buttered Cabbage **GF 2.5**  
Blueberry-Crumble Cobbler **3**

*Saturday 08-28*

Chicken Noodle Soup  
Roasted Pork Tenderloin with Dried Cherry Demi-Glace **GF if no sauce 7**  
Country Style Steak **8**  
Roasted Sweet Potatoes **GF**, Braised Greens **GF**, Chive Whipped Potatoes,  
Country Style Green Beans **GF 2.5**  
Chocolate-Oreo Parfait **3**

**GF – Gluten Free**



*Daily Chef Specials 08-23 Thru 08-27*

**Salad Special of the Week**

Orange, Dates, Goat Cheese and Almond Salad on a Bed of Mixed Greens with a Honey Dijon Vinaigrette **\$9**

**Monday 08-23**

Seared BBQ Rubbed Salmon topped with Pineapple Relish, served with Vegetable Cous-Cous and Asparagus-

**\$12**

**Tuesday 08-24**

Crunchy Beef Tacos (3) Lettuce, Cheese, Tomato, Onions, Sour Cream & Salsa-**\$8**

**Wednesday 08-25**

Chicken Oscar with Crab Meat, Asparagus, topped with Hollandaise Sauce served with Wild Rice- **\$12**

**Thursday 08-26**

Shrimp Burger- Sriracha Mayo, Lettuce, Heirloom Tomato on a Brioche Bun served with Asian Slaw and Sweet Potato Puffs-**\$12**

**Friday 08-27**

Hot Italian Sub – Salami, Ham, Pepperoni, Capocollo, Mayonnaise, Lettuce, Tomato, Provolone Cheese- Served with Homemade Chips - **\$10**

**\*GF Gluten Free\***

**\*\*Limited Quantities Available for Specials\*\***



# Twenty-Six

## SOUPS & SALADS

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### HOUSE SALAD

Acadian Lettuce, Orange Segments, Scallions and Toasted Almonds with Dijon-Herb Vinaigrette **6**

### CAESAR SALAD

Romaine, Croutons and Shaved Parmesan Cheese with House-made Caesar Dressing **6**

### ICEBERG WEDGE

Iceberg, Bacon, Bleu Cheese, Tomato, Cucumber and Red Onion with Ranch Dressing **6**

### SALEMTOWN TARRAGON CHICKEN SALAD

Poached, Tender White Meat Chicken, tossed with Mayo, Tarragon and Spices, served with Fresh Fruit and a house made Muffin **8**

### SOUP DU JOUR

Two House-made Soups prepared daily **3**

### SALMON SALAD

Grilled Salmon over Hearts of Romaine, Grape Tomatoes and Grilled Red Potatoes with Grain Mustard and Red Pepper Vinaigrette **12**

## BOWLS

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### CHICKEN QUINOA BOWL

Diced Chicken Breast, Tomatoes Quinoa, Cucumbers, Shredded Cheddar Cheese, Scallions, Lettuce, Shredded Carrots **10**



# Twenty-Six

## SANDWICHES & PANINIS

### GRILLED CHICKEN BREAST

Roasted Peppers, Arugula, Provolone and Pesto on a Grilled Ciabatta Bun **10**

### CUBAN SANDWICH

Pulled Pork, Swiss, Ham, Pickle and Mustard on Cuban Bread **8**

### CAPRESE SANDWICH

Beefsteak Tomato, Buffalo Mozzarella, Pesto, Reduced Balsamic and Arugula on Ciabatta Bread **7**

### GRILLED COUNTRY HAM

Gruyere and White Cheddar Cheeses with Tomato on Sourdough Bread **7**

### TUNAMELT

Tuna Salad and Cheddar Cheese on Toasted Whole Grain Bread **8**

## WOOD FIRED FLATBREAD PIZZA

### MARGHERITA

Basil, Buffalo Mozzarella and Red Sauce **10**

### PEPPERONI PIZZA

Pepperoni, Mozzarella and Red Sauce **10**

### SAUSAGE PIZZA

Sausage, Roasted Red Pepper and Spinach **10**

Sandwich & Panini Side Items: Pasta Salad, Potato Chips, Cut Fruit

Hot Coffees: Latte, Cappuccino, Espresso, Fresh Brewed Drip Coffee Cold **\$2.00**

Beverages: IBC Root Beer, IBC Cream Soda, IBC Cherry Limeade **\$1.75**

Sprite, Coke, Dr. Pepper, Sprite Zero, Diet Coke, Diet Dr. Pepper **\$1.00**