

Concourse Club

SALADS

CRUDITE GARDEN SALAD (GF, NF, V)

Mixed Greens, Hothouse Cucumbers, Heirloom Tomatoes, Asparagus, Broccoli Florets, and Sweet Baby Bell Peppers with Roasted Diced Turkey & Garlic Croutons on the Side. Served with Buttermilk Ranch, Balsamic, & Honey Mustard Dressings

GREEN APPLE & CABBAGE SLAW (GF, NF, V)

Shredded Cabbage, Green Apples & Manchego Cheese with Citrus Vinaigrette

FRESH CUT FRUIT SALAD (GF, NF, V)

with Berries & Edible Flowers

ENTREES

AGED CHEDDAR MAC & CHEESE (NF, V)

Silky Aged White Cheddar Sauce with Buttered Toasted Crumbs

VEGETABLE MEDLEY (GF, NF, V +)

JUMBO CHICKEN WINGS (GF, NF)

Honey Mustard, BBQ, Buffalo, Buttermilk Ranch
Served with Carrots & Celery Sticks

BEER BRATS (NF)

Northern Style Tailgate Bratwurst served on a Potato Bun with Caramelized Onions, Caraway Kraut & Beer Mustard. Additional Toppings Available at the Grill Station

FROM THE GRILL

POT ROAST SLIDERS (NF)

Melted Provolone, Beer Caramelized Onions & Horseradish Cream Sauce served on a Pretzel Bun

ALL BEEF HOTDOGS (DF, NF)

GRILLED HAMBURGERS (DF, NF)

with Cheese and Martins Potato Buns
Vegetarian Options Available on Request

TOPPINGS BAR

Hot Dog Chili, Dixie Slaw, Diced Onions, Leaf Lettuce, Sliced Tomatoes, House Made Pickles, Ketchup, Mustard, Mayo & Relish

SNACKS AND DESSERTS

BAVARIAN STYLE PRETZEL BAR

Warm Rock Salt Crusted Pretzels Served Hanging with Beer Cheese, Whole Grain & Traditional Mustards

FRESH POPPED POPCORN (GF, DF)

Served with Assorted Seasonings

NORTH CAROLINA MADE KETTLE CHIPS (GF, NF, V+)

ASSORTED ICE CREAM NOVELTIES (V)

From Classic Childhood Favorites to Premium Indulgent Selections

GOOEY BUTTER BARS, KUCHENS (V) *MAY CONTAIN NUTS*

ASSORTED FRESH BAKED COOKIES (V) *MAY CONTAIN NUTS*

Chocolate Brownie, Strawberry White Chocolate, Chocolate Chip & UNC Sugar

October 3rd vs. Notre Dame