

Thursday Nite Delight

From The Inn at Merridun 427-7052

Aug 2017 Menus

03 Aug – Key Lime Chicken - **\$12.75**

Merridun's most requested savory recipe! Chicken Breasts are marinated in Key Lime Juice with fresh garlic & ginger. It's Sautéed, then baked. Our biggest seller for take-out.

10 Aug – Pork Diane **\$12.75** This recipe is classic with chicken, but were taking bonelss pork chips and simmering them in a flacorful suace with brandy, dijon, mushrooms, & onions

17 Aug – Seriously Good Shrimp Cakes **\$13.00** This recipe is from one of my chef friends combines lots of shrimp with a few binding ingredients (like eggs, mayonnaise and bread crumbs). This is served with a jalapeno tartar sauce.

Also doing soup this week: Gazpacho (cold) Flavorful summer soup full of garden freshness. Tomato based soup with lots of vegetables: onion, cucumber, yellow squash, zucchini, garlic, bell pepper... This was one of our favorite picnic foods to take to Napa Valley.

Quart: \$7.50 Pint: \$4.00

24 Aug – Stuffed Chicken Breasts w/ Walnut Sauce - **\$13.00** Chicken breasts with our great spinach, ricotta and mozzarella stuffing. Topped with a creamy walnut- basil sauce. Yumm

31 Aug – No Service Available

Note: Prices include SC sales tax and Union County & City of Union taxes. And the new Union County Option Tax.

CALL 427-7052
TO PLACE YOUR ORDERS



www.merridun.com
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Sept 2017 Menus

07 Sept – No Service Available

14 Sept – Buena Vista Chicken - **\$13.00**

This favorite has become our number 2 take-out menu item--it has caramelized mushrooms, onions, bacon, provolone cheese and "sweetened" with a little Marsala Wine sauce.

21 Sept – Apple Meatloaf - **\$12.75**

Back by request and Fall must be just around the corner... This moist meatloaf and spiced apple topping is a favorite of many of Merridun's TND regulars.

28 – Tomato-Coconut Chicken w/ Shrimp

\$13.00 This Brazilian-inspired dish has chicken and shrimp simmering in a tomato-coconut milk flavored sauce with peppers, onions, garlic and more. Served with minted Coconut Basmati rice.