

LUNCH



APPETIZERS



Daily Soup – ask your server for details | \$6

Roasted Garlic and Brie with Fig Jam and Crostini's | \$14

Crispy Pork Belly on a Lemon Garlic Aioli with Heirloom Tomatoes | \$13

Seafood Potato Gnocchi in a Champagne Cream Sauce
with Mushrooms and Fresh Herbs | \$16

SALADS



Baby Greens Salad with Cherry Balsamic Vinaigrette, Cherry Tomatoes and
Shaved Watermelon Radish | \$5.50 or \$11

Caesar Salad with Smoked Bacon Bits and Flaked Parmesan | \$5.50 or \$11

“Tangled Salad” Spiralized Carrots, Cucumbers, Watermelon Radish on a bed of
Nappa Cabbage, Red Peppers in a Lemony Garlic Vinaigrette
with Toasted Pumpkin Seeds and Crispy Tofu (vegan) | \$15

Red & White Quinoa with Marinated Adzuki Beans, Diced Cucumbers, Heirloom
Grape Tomatoes, Grilled Sweet Potatoes on Baby Greens (vegan) | \$16

Red Wine Poached Pear on Baby Spinach tossed in a Dijon Vinaigrette with sliced
Red Peppers, Brie Cheese, Toasted Hazelnuts and Cajun Flank Steak | \$18

Add to Any Salad

Sliced 6 oz. Chicken Breast for \$6.50 | 4PC Garlic Shrimp for \$9.25

SANDWICHES



Gourmet Grilled Cheese on Multigrain Bread with an Apple Chutney | \$12

Grilled Veggie Sandwich - Assorted Grilled Seasonal Veggies, Arugula Pesto, Crumbled
Goat Cheese, and Baby Greens on a Sundried Tomato and Olive Ciabatta | \$15

“Philly” Cheese Steak Sandwich; Grilled Hanger Steak on a Toasted Baguette
with Sautéed Peppers and Gunn’s Hill Five Brothers Cheese | \$16

All Sandwiches are served with a side Baby Greens or side Caesar or side Daily Soup

MAINS



Pork Belly and Bucatini Carbonara with Green Peas, in a
White Wine Cream Sauce Topped with a Soft Poached Egg | \$22

Wilted Spinach and Goat Cheese Stuffed Chicken Breast on Mashed Potatoes
with a Duo of Carrots and Asparagus | \$26

DESSERTS



Fresh Dessert Selections Daily