



Lunch Menu

Starters

Chef's Soup Selection of the Day \$6

Spinach Salad
orange-basil vinaigrette, Marcona almonds and raspberries \$6

Spring Greens
sweet onion, sundried tomatoes and red wine vinaigrette \$8

Fried Crab Cake
tomato, watercress, spring onion, basil, citrus dressing and sauce remoulade \$9

Polenta fries
with herb aioli \$4

Sandwiches and Salads

Sandwiches served with your choice of pasta salad, potato salad, or polenta fries

Chilled Shrimp Caesar Salad
romaine lettuce, parmesan dressing and garlic crostini \$13

Grilled Chicken Salad
mixed greens, roasted beets, scallions and lime-yogurt vinaigrette \$11

Grilled Natural Beef Hamburger
gruyere cheese, fried onions and house made catsup \$11

Hickory Smoked Pork Sandwich
white cheddar, horseradish cole slaw and marinated onions \$12

Grilled Portabella Mushroom Sandwich
roasted red peppers, zucchini, onion, provolone cheese and green olive tapenade \$10

Entrées

Risotto
asparagus, parmesan, oven dried tomatoes and balsamic reduction \$10

Black Pepper Fettuccine
sundried tomato cream, tarragon-chicken meatballs and roasted artichokes \$11

Free Range Chicken
mushrooms, tomatoes, lemon, olives, prosciutto, sherry mashed red potatoes and market vegetables \$12

Grilled Flat Iron Steak
mustard roasted fingerling potatoes and seasonal vegetables \$14

*Executive Chef - Michael Delcambre
Wine Captain - Jessica Nielsen
Manager - Jeffrey Fisher*