



## Lunch Menu

### Appetizers

- Steak Bruschetta** flat iron steak, black pepper feta, roasted red peppers, castelvetro olives, aged balsamic, cured lemon zest ... 13
- Salmon Tartare** Faroe Island salmon with lemon oil, shallot & capers, cucumber wheels, lemon sored micro green salad, lavash ... 15
- Royal Red Shrimp** sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Barbacoa Pork Empanadas** finished with avocado lime crema, cotija cheese, pickled onion, carrot & bell pepper relish ... 13
- Roasted Cauliflower “Buffalo Style”** medium heat buffalo sauce aioli, pickled carrot, celery & onion, sriracha garnish & blue cheese crumble garnish ... 11
- Cheese & Charcuterie** pick 3 cheeses, served with soppressata, Marcona almonds, Hoby’s Chili jam, dried figs, crispy lavash ... 19  
Cypress Grove Purple Haze, English Cheddar, Manchego, Favrskov Danish Blue, Rembrandt Aged Gouda, Double Crème Brie, Cypress Grove Midnight Moon goat cheese

### Salads

- Watermelon & Feta** basil infused watermelon, crumbled feta, cucumber ribbons, toasted pine nuts, baby arugula white balsamic - basil vinaigrette ... 13
- Beet & Goat Cheese** red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette ... 13
- Chicken Salad on Salad** slow roasted whole chicken meat with raisins, walnuts, celery, onion, dijonaise & light curry seasoning, served on mixed greens with tomatoes & cucumber, balsamic vinaigrette, toasted naan points ... 15
- Garden** grape tomato, carrot, pickled onion, shaved radish, Manchego cheese, herbed croutons, baby greens, balsamic vinaigrette ... 10
- Caesar** grape tomato, herbed garlic loaf croutons, parmesan, baby romaine, Caesar dressing ... 10
- Salad & Veg Plate Additions:**    *Local Catch ... 12\**      *Argentinian Red Shrimp ... 9*      *Grilled Flat Iron Steak ... 9*  
   *Faroe Island Salmon ... 9\**                      *Grilled Chicken Breast ... 8*

### Soup

- Sweet Corn Bisque** with grilled corn relish and paprika oil garnish ... 7
- Soup du Jour** ... market price

### Sandwiches

*sandwiches include choice of side: Caesar Salad, Garden Salad, Pommes Frites, Truffle Frites +\$1*

- Local Catch** lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun ... 16
- Fish Tacos** lightly blackened local white fish, avocado crema, Napa cabbage, grilled corn & black bean salsa, flour tortillas ... 14
- Cuban** citrus mojo pork, tavern ham, swiss cheese, house made spicy garlic butter pickles, Dijon mustard, bricked Cuban bread ... 15
- Chicken Caesar Wrap** grilled chicken, romaine, grape tomatoes, shredded parmesan, Caesar dressing, flour tortilla ... 14
- Nashville Chicken Sliders** crispy chicken tenders, house made pickles, blue cheese dressing, toasted potato rolls ... 14
- Steak Sliders\*** house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted potato rolls ... 13

### Entrees

- Warm Orzo** with edamame, onion, grape tomatoes and sweet corn, sautéed kale, tomato-mustard seed jam ... 24  
includes choice of: Fresh Catch or Faroe Island Salmon
- Vegetable Plate** Chef’s selection of sautéed vegetables, wilted baby spinach, tomato - mustard seed jam, aged balsamic ... 15

### Desserts

- Chocolate Mousse Cake** chocolate sauce and fresh berries ... 8
- Vanilla Crème Brulee** with fresh berries ... 8
- Season Bread Pudding** ... 8
- Vanilla Ice Cream** ... 5
- Chocolate Ice Cream** ... 5
- Raspberry Sorbet** ... 5

**A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on all Salads and Sandwiches.**

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.