

Lunch

Starters

Soup of the day ~ Cup \$4 Bowl \$7

Giant Pretzel ~ pimento cheese spread \$10

Warm Goat Cheese Tart ~ caramelized onions, walnuts, truffle honey, apple relish \$10

Summer Salad ~ arugula, watermelon, goat cheese, balsamic \$9

House Salad ~ local greens, cucumber & tomato, house balsamic dressing \$6

Classic Caesar Salad ~ homemade croutons, parmesan, lemon \$9

Quinoa and Arugula Salad ~ grapes, cucumber, orange,
candied pecans, fresh herb and lemon EVOO \$9

Add to any Salad ~ Grilled Chicken \$4 Local Shrimp \$7

Cold Sandwiches

Chicken Salad Croissant ~ lettuce and tomato \$10

Smoked Salmon BLT ~ avocado, toasted croissant \$12

Turkey & Avocado ~ sprouts, mayo, Monterey Jack, whole wheat \$10

The Italian ~ proscuitto, salami, provolone, lettuce, tomato on ciabatta \$10

Pastrami Special ~ thousand island, Swiss, cole slaw & pickles \$10

Black Forest Ham and Brie on French Baguette \$9

Hot Sandwiches

Hot Pastrami ~ dijon, Swiss, pretzel roll \$10

Corned Beef Reuben ~ thousand island, Swiss, kraut, marble rye \$11

Pressed Cuban ~ slow roasted pork, ham, pickles, dijon & Swiss, Cuban bread \$12

Ahi Tuna Burger ~ seared rare, seaweed ginger salad, wasabi mayo, sesame bun \$14

Chicken Pesto ~ grilled chicken, fresh mozzarella, tomato, basil pesto on ciabatta \$10

Pork Schnitzel on a Pretzel Roll \$11

Brunchy Things

Spinach, Portabello & Goat Cheese Quiche ~ local greens, balsamic \$10

Smoked Salmon Latkes ~ scallion cream cheese, red onion, capers \$14

Stuffed Challah French Toast ~ fresh berries \$11

all sandwiches served with housemade potato chips, a green salad or French fries may be substituted for a \$2 upcharge.
20% gratuity will be added to parties of 6 and larger.

* Consuming raw and undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness