

Well, fancy seeing you here!

# WEEKDAY LUNCH

Executive Chef Luke Nestler

## CHEF SPECIALTIES

**Faroe Island Salmon** | grilled; herb smashed potatoes, sautéed spaghetti squash, lemon caper

beurre blanc 19 GF

**Horseradish Crusted Trout** | pan-seared; sautéed butternut squash, white cheddar grits, roasted onion butter 16

**Sausage & Kale Pasta** | local Scimeca's Italian sausage, Wakarusa Valley Farms mushrooms & sautéed kale tossed with penne pasta in cream sauce, baguette 16 GFA

**Chicken & Apple Pasta** | Campo Lindo Farm chicken thigh & Wiebe Dairy smoked cheddar atop linguine noodles & apples in Dijon cream sauce, baguette 19 GFA

**Roasted Cauliflower Mac & Cheese** | Jumbo elbow pasta tossed in roasted cauliflower & gouda cream sauce, gremolata 13 GFA/V

**Spaghetti Squash Bake** | Sautéed spaghetti squash & kale, tomato basil cream sauce, topped with Parmesan and baked, baguette & butter 13 GFA/V

## SOUP & SALADS

**Soup** | Tomato Basil Bisque or Soup of the Day GFA Bowl 6, Cup 4

**Chef Salad** | Mixed greens, choice of grilled chicken breast or fried chicken thigh, bacon, Wiebe cheddar, hard egg, tomato, red onion, sunflower seeds, ranch dressing 15 GFA

**Beet & Goat Cheese** | Mixed greens, beets, apples, goat cheese, chia seeds, honey lemon vinaigrette; tossed 12 GF/V

**Quinoa Salad** | Mixed greens, tri-color quinoa, pecans, feta, winter squash, dried cranberries, balsamic vinaigrette; tossed 12 GF/V

**Spinach Salad** | baby spinach, red onion, toasted almonds, feta, soft-boiled local egg, roasted shallot vinaigrette dressing; tossed 11 GF/V

**Caesar** | Two Sisters Farm romaine, Parmesan, croutons, traditional Caesar dressing; tossed 9/6 GFA

**House** | Mixed greens, queso fresco, diced tomato, cucumber, sunflower seeds, croutons, choice of dressing 5 GFA/V

V = Vegetarian GF=Gluten Free

\*\*GFA=Gluten Free Available - upon request— upcharges may apply

**\*\*Non Gluten Free items are cooked in the same oil or on our grill as Gluten Free items.**

## SANDWICHES

**CHOICE OF HOUSE SALAD, SOUP OR SIDE**

**Filet Burger** | House-ground tenderloin & bacon patty, Boursin cheese, arugula, caramelized onions, cracked pepper mayo, Farm to Market egg bun 16 GFA

**Salmon Burger** | House-made Faroe Island salmon patty, house remoulade, lettuce, tomato, red onion, Farm to Market egg bun 13 GFA

**Nashville Hot Chicken** | Fried Campo Lindo chicken thigh, brown sugar & cayenne glaze, Tank 7 cheddar, house dill pickles, Farm to Market egg bun 13

**Smoky Cheddar Chicken** | Grilled Campo Lindo chicken breast, Wiebe Dairy smoked cheddar bacon, baby spinach, tomato, red onion, telera roll 13 GFA

**Pulled Pork** | Slow-roasted pork shoulder, Wilson Sauce, house slaw, Farm to Market egg bun 11 GFA

**Veggie** | Cucumber, tomato, arugula, green onion cream cheese, whole wheat bread 10 GFA/V

**Pork Tacos** | 2 | local Caramelo avocado oil flour tortillas, slow-roasted pork shoulder, grilled scallions, red onion, cilantro, queso fresco, rojo salsa 12 GFA

## SIDES

herb smashed potatoes 4, fries 4, sweet potato fries 4, house chips 3, vegetable of the day 4, sautéed kale 4, sautéed spaghetti squash 4, sautéed butternut squash 4, white cheddar grits 3, rice pilaf 3, sweet slaw 3, mac n' cheese 5

## ADD PROTEINS

Grilled Salmon Filet 7, Grilled Chicken Breast 5

Fried Chicken Thigh 5, Steak Tips 6

Sautéed Shrimp 7, Lump Crab Cakes | 2 | 7

We are happy to accommodate any dietary needs. Please notify your server of any severe food allergies

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 0622201w

