

A midday repast to make sure you're gonna last!

# LUNCH

Executive Chef Luke Nestler

## CHEF SPECIALTIES

**Lump Crab Cakes** | 4 | mixed greens with apple cider vinaigrette, house remoulade 16

**Shrimp Scampi Linguine** | jumbo shrimp sautéed in garlic butter and tossed with linguine & Wakarusa Valley Farm mushrooms, peas, and cherry tomatoes, topped with spinach chiffonade & bread 22 GFA

**White Cheddar Mac** | jumbo elbow pasta tossed in house cream sauce, topped with gremolata 13 GFA/V

**Spaghetti Squash Bake** | Sautéed spaghetti squash & kale, tomato basil cream sauce, topped with Parmesan and baked, baguette & butter 15 GFA/V

## SOUP & SALADS

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

**Fig & Goat Cheese Salad** | mixed greens, goat cheese, fig jam, roasted red pepper, baguette, tossed in apple cider vinaigrette 14 GFA

**Salmon & Orange Salad** | mixed greens, grilled Faroe Island salmon, orange supremes, fennel, croutons, citrus vinaigrette 15 GFA

**Herb Salad** | Mixed greens, queso fresco, fresh cilantro, basil, tarragon, green onions, radish, red cabbage, sunflower seeds, cucumber vinaigrette 14 GF

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

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

**House-made Dressings:** apple cider vinaigrette, citrus vinaigrette, cucumber vinaigrette, red wine vinaigrette, ranch, caesar, bleu cheese

### ADD PROTEINS

**Grilled Salmon Filet** 7      **Grilled Chicken Breast** 7

**Chipotle Fried Chicken Thigh** 7      **Lump Crab Cakes** | 2 | 7

**Sautéed Shrimp** 10

## 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, lettuce, tomato, onion, remoulade, Farm to Market egg bun 15 GFA

**Fried Chicken** | fried Campo Lindo chicken thigh, chipotle seasoning, red cabbage slaw, Farm to Market egg bun 15

**Black Bean Burger** | house made black bean patty, pepper jack cheese, southwest sauce, crispy shallots, Farm to Market egg bun 12 GFA/V

**Grilled Cheese** | cheddar, Boursin, & Swiss cheeses on Farm to Market sourdough 10 GFA/V

**Roasted Veggie** | tomato, caramelized onions, local mushrooms, spinach, goat cheese, whole wheat bread 10 GFA/V

## SIDES

herb smashed yukon potatoes 5, house chips 5, hand-cut fries 5, sweet potato fries 5, vegetable of the day 5, sautéed spaghetti squash 5, zucchini 5

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.**

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. 041221ewe