

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

# LUNCH

Executive Chef Luke Nestler

## SANDWICHES choice of house salad, soup, or side

**J. Wilson's 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

**Smoked Salmon Salad** | smoked Faroe Island salmon with apples, celery, Dijon & mayo, lettuce, Farm to Market egg bun 13

**Fried Chicken** | fried Campo Lindo chicken thigh, chipotle seasoning, red cabbage slaw, Farm to Market egg bun 16

**Black Bean Burger** | house made black bean patty, pepper jack cheese, southwest sauce, bread & butter pickles, crispy shallots, Farm to Market egg bun 13 GFA/V

**Grilled Cheese** | cheddar, Boursin, & Swiss cheeses on Farm to Market sourdough 11 GFA/V

**Roasted Veggie** | tomato, caramelized onions, local mushrooms, spinach, goat cheese, whole wheat bread 12 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, green bean & red onion 5

## 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, crostini, tossed in apple cider vinaigrette 11 GFA

**Salmon & Orange Salad** | mixed greens, grilled Faroe Island salmon, orange supremes, fennel, croutons, citrus vinaigrette 16 GFA

**Herb Salad** | Mixed greens, queso fresco, fresh cilantro, basil, tarragon, green onions, radish, red cabbage, sunflower seeds, cucumber vinaigrette 10 GF

**Caesar** | Two Sisters Farm romaine, Parmesan, croutons, tossed in traditional Caesar dressing 11/6 GFA

**House** | mixed greens, queso fresco, radish, dried cranberries, sunflower seeds, Farm to Market cracker, choice of dressing 6 GFA/V

## ADD PROTEINS

Sautéed Shrimp 10

Grilled Salmon Filet 7

Lump Crab Cakes | 2 | 8

Grilled Chicken Breast 7

Chipotle Fried Chicken Thigh 7

## CHEF SPECIALTIES

**Faroe Island Salmon** | 6oz. | grilled salmon, cumin spiced polenta cakes, sauteed zucchini, chipotle compound butter 26 GF

**Trout** | 6oz. | pan-seared; fried potato medallions, strawberry spinach & shallot salad, Dijon caper beurre blanc 27 GFA

**Lump Crab Cakes** | 4 | mixed greens with apple cider vinaigrette, 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 24 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, bread 15 GFA/V

**Filet Mignon** | 8oz. | choice of potato, vegetable of the day, garlic butter 39 GF

**KC Strip** | 12oz. | choice of potato, vegetable of the day, garlic butter 36 GF

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. 0727221w