

Lunch Menu

11AM - 2PM

Soups

Soup & Salad Bar | \$14

Soup Du Jour

Chef's choice of the day | Cup \$4 or Bowl \$6

Baked French Onion

Herb Crostini, Gruyere Cheese | Cup \$4 or Bowl \$6

Salads

Add Chicken \$4 or Salmon \$6

© Cobb Salad

Rosemary Chicken, Cucumbers, Eggs, Avocado, Blue Cheese, Chopped Romaine, Iceberg, Watercress, Tomatoes, Bacon, Choice of Dressing | GF | NA | \$12

6 Honey Crisp Apple & Cherry Walnut Salad

Mixed Greens, Maple Roasted Walnuts, Goat Cheese Dried Cherries, Wild Cherry Balsamic Vinaigrette V | GF | NA | \$11

Apple Cranberry Pecan Salad

Mixed Greens, Baby Spinach, Apple, Dried Cranberries, Pecans, Edamame, Feta Cheese, Roasted Pear Vinaigrette | GF | NA | \$11

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan, Reggiano, Croutons, Caesar Dressing | AGF | \$10

Smoked Salmon Power House Salad

Arugula, Mixed Greens, Quinoa, Confit Shallots, Oven Roasted Tomatoes, Red Grapes, Shiitake Bacon, Romesco, Apple Balsamic Vinaigrette | NA | \$14

Chopped Salad

Romaine, Kale, Red Cabbage, Carrots, Dried Cranberries, Pears, Sweet Potato, Pecans, Feta Cheese, Bacon, Maple Tarragon NA | GF | \$14

Hand Helds

All hand helds come with a choice of: Fries, Sweet Potato Fries, Cottage Cheese, or Fresh Fruit

Caprese Chicken Sandwich

Grilled Basil Pesto Chicken Breast, Tomato Jam, Buffalo Mozzarella, Arugula, Olive Oil. Cherry Balsamic Glaze on Ciabatta Bread | NA | \$12

Firecracker Shrimp Po Boy

Rosemary Aioli, Heirloom Tomatoes, Shredded Lettuce, Firecracker Shrimp, Blue Cheese, New England Roll | \$12

MAC Burger *

8oz Prime Burger, Choice of Cheese, Lettuce, Tomato, Onion, Pickle, Brioche Bun | AGF | NA | \$12

6 Grilled Brie, Cranberry Turkey Sandwich

Roasted Turkey, Cranberry Mostarda, Brie, Avocado, Arugula, Cranberry Walnut Bread | NA | \$12

Fajitas Pita

Oven Roasted Turkey, Peppers, Onions, Colby Jack Cheese, Spinach, Jalapeño Avocado Spread, Chipotle Ranch, Cilantro, Pico De Gallo | \$13

Cubano

Smoked Ham, Oven Roasted Pork Loin, Swiss Cheese, Gruyere, Housemade Sweet Pickles, Whole Grain Mustard | \$12

Sweet & Spicy Sriracha Salmon Club

Honey Glazed Salmon, Brown Sugar Bacon, Arugula, Tomato, Jalapeño Guacamole, Sriracha Aioli, Sour Dough | \$13

V - Vegetarian | GF - Gluten Free | AGF - Available Gluten Free | 🚫 - Light Menu Item | 👩 NA- Nut Allergies Beware

^{*} Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are Especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.



