

# Lunch Menu

11AM - 2PM

## Soups

#### 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

### Chicken Berry Salad

Farm to Table Greens, Strawberries, Blueberries, Raspberries, Blackberries, Mandarin Oranges, Candied Almonds, Dulce Blue Cheese, Poppyseed Dressing GF | NA | \$15

#### Chipotle Chicken Santa Fe Salad

Mixed Greens, Chopped Romain, Pineapple, Scallions, Mandarin Orange, Cranberries, Black Beans, Red Grape Tomatoes, Toasted Coconut, Chop Cilantro, Tomatillo Cilantro, Lime Vinaigrette | AGF | \$14

#### Apple Cranberry Pecan Salad

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

#### **Classic Caesar Salad**

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

#### Caribbean Jerk Salmon Salad

Mixed Greens Chopped Romain, Pineapple, Scallions, Mandarin Oranges, Cranberries, Black Beans, Red Grape Tomatoes, Toasted Coconut, Chop Cilantro, Tomatillo Cilantro, Lime Vinaigrette | \$15

#### Strawberry Almond Chicken Salad

Romain & Arugula, Grilled Chicken, Strawberries, Blueberries, Pineapple, Almonds, Avocado, Poppyseed Dressing | \$13

## 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 NA  $\mid \$12$ 

#### MAC Burger \*

8oz Pepper Crushed Burger, Munster Cheese, Short Rib Jam, Candied Bacon, Romesco Sauce, Rosemary Aioli, Brioche Bun | AGF | NA | \$12

### OGrilled Brie, Cranberry Turkey Sandwich

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

#### Ham Brie & Apple Panini

Black Forrest Ham, Jamón Serrano, Brie, Honey Crisp Apple, Arugula, Housemade Apricot Mustard NA | \$13

#### **NY Strip Steak Sandwich**

Thin Slices Roasted NY Strip Steak, Caramelized Onions, Cambozola Cheese, Rosemary Aioli, Heirloom Tomato, Arugula, Chimichurri on a Brioche Bun | \$14

#### **BBQ Pulled Pork Sandwich**

Red Cabbage Slaw, Smoked Wisconsin Cheddar and Pulled Pork on a dusted Potato Roll | \$12

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

<sup>\*</sup> 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.



