



## Lunch Menu

### salads | soup

#### CAESER SALAD

romaine, parmesan, croutons,  
traditional caesar dressing  
add chicken + 4

#### SPINACH & ARUGULA SALAD GF (V)

pickled fennel, orange supremes, marcona almonds,  
pancetta, citrus vinaigrette

#### HEIRLOOM SQUASH SOUP

kabocha squash, pepitas, apples

### sandwiches

served with house made chips or green salad

#### CAJUN CHICKEN SANDWICH

marinated chicken, pepper jack cheese,  
lettuce, tomato, onion, chipotle aioli, ciabatta

#### TURKEY SANDWICH

sliced turkey, brie, sliced apples, cranberry aioli,  
arugula, sliced sourdough

#### GRILLED CUBANO

canadian bacon, swiss cheese, pickles, dijon,  
on ciabatta

#### GRILLED CHEESE

pickled shallots, whole grain mustard, gruyère,  
roccolo, fontina, on grilled sliced sourdough

#### MUSHROOM SANDWICH

marinated portabella mushroom, mozzarella,  
roasted red peppers, olive tapenade, basil,  
grilled ciabatta

#### SMOKED SALMON TARTINE

caper cream cheese, pickled red onions, tomatoes,  
arugula, ciabatta

### artisan pizza

#### PEPPERONI

house-made pepperoni, tomato sauce, fontina,  
mozzarella, shaved onion, parsley

#### FUNGI

cultivated mushrooms, aged gruyère,  
roasted shallots, cream, fine herbs

#### CORN AND LOBSTER

lobster, corn, living cress, pickled shallots,  
béarnaise aioli, d'espelette

#### PEAR AND BACON

roasted local pears, house cured-smoked bacon,  
brie, saba, crispy herbs, cream

#### THREE LITTLE PIGS

tasso ham, canadian bacon,  
coppa cotto, pineapple, fontina, chives,  
tomato sauce

#### MARGHERITA

di stefano mozzarella, tomato sauce, basil,  
sea salt, grana padano, seka hills olive oil

#### GRAPE & PROSCUTTO

grapes, roasted shallots, cream,  
gorgonzola dolce, crispy-prosciutto cotto

#### POTATO PESTO

local pickled peppers, roasted potatoes, fontina,  
pea shoots, garlic confit

Executive Chef : David Dein  
Chef de Cuisine: Taylor Lovelace