

# SOUPS

Cup \$6, Bowl \$9

Chef's Soup Of The Day

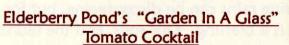
Vegetarian Vegetable

Ask about Gluten Free or Vegan Options



TRY OUR SOUP AND SALAD SPECIAL. A BOWL OR CUP OF OUR FARM PREPARED SOUPS, HOUSE SALAD, AND FRESH BREAD.

\$12 CUP, \$14 BOWL



Our own fresh organic tomatoes, tomatillos, peppers, garlic, shallots, onions, celery, basil, and parsley in a nonalcoholic beverage...the essence of summer 4 oz. Glass -

# Mixed Greens Salad

Field greens and seasonal vegetables served with a house vinaigrette dressing

with Shrimp \$8, Chicken \$6, Portobello Mushroom \$5

## Roasted Garlic & Brie Bruschetta

Our own Certified Organic "Music" Garlic Roasted and Served on Bruschetta. (One of our popular appetizers)

# Pizza Of The Day

Ask your server about our daily fresh pizza

We are offering our delicious farm fresh soups to go in pint containers -\$12

ITEMS ORDERED WITH GLUTEN FREE BREAD -ADD 50c

Executive Chef - Chris Lego Desserts by Cheryl McDonald

NOTE; FOR ALL LUNCH TABLES OF 6 OR MORE A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL



# **ENTRÉES**

#### **CHEESE BURGER**

PASTURE RAISED ANGUS COOKED TO YOUR LIKING AND SERVED WITH LETTUCE, CARAMELIZED ONIONS AND A 3 CHEESE BLEND. \$17 (\$18 ON A GLUTEN FREE ROLL)

ELDERBERRY POND ITALIAN SAUSAGE SANDWICH OUR OWN PASTURE RAISED HERITAGE PORK SAUSAGE

(MEDIUM SPICY) SERVED IN THE CLASSIC STYLE WITH PEPPERS AND ONIONS. ON A BAKERY ROLL, A CUSTOMER FAVORITE.

\$16



#### ELDERBERRY POND ASIAN SALAD

FRESH GREENS MIXED WITH MANDARIN ORANGES, CHOW MEIN NOODLES AND TOASTED SLICED ALMONDS. TOPPED WITH ASIAN DRESSING & SLAW

> CHICKEN -\$16, SHRIMP \$18 PORTOBELLO MUSHROOM (VEGETARIAN) \$15

#### MUSHROOM AND SPRING GREENS RISOTTO

OUR ORGANIC FIELD GREENS, ROASTED RED PEPPERS, BUTTON & PORTOBELLO MUSHROOMS; FINISHED WITH ROASTED RED PEPPER COULIS, LEMON ZEST AND TOPPED WITH PARMESAN CHEESE CREAM SAUCE \$16



#### SAUTÉED SHRIMP

SAUTÉED SHRIMP SERVED ON PENNE PASTA WITH A FIRE ROASTED TOMATO CAJUN CREAM SAUCE AND PARMESAN CHEESE \$17

#### VEGETARIAN PASTA

SEASONAL VEGETABLES, ONIONS, GREENS, ARTICHOKES, ROASTED RED PEPPERS, SUNDRIED TOMATOES IN A LIGHT. LEMON, WHITE WINE & BUTTER SAUCE ON LINGUINI & TOPPED WITH FETA CHEESE

\$15

# CHICKEN SALAD CROISSANT

TRADITIONAL CHICKEN SALAD SERVED WITH LETTUCE ON A TOASTED CROISSANT.

\$16

# OUR SIGNATURE CRAB CAKES ON A BED OF GREENS

PREPARED WITH TROPICAL BLUE CRAB AND SERVED WITH CHIPOTLE MAYONNAISE

\$17

### CHICKEN PESTO PASTA

CHICKEN, MUSHROOMS, GREENS, SUN DRIED TOMATOES IN A CREAMY PESTO SAUCE OVER PENNE PASTA TOPPED WITH PARMESAN CHEESE

\$16





