



## SOUPS

Cup \$6, Bowl \$9

**Chef's Soup Of The Day**

or

**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

### Elderberry Pond's "Garden In A Glass"

#### Tomato Cocktail

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

\$4.50

#### Mixed Greens Salad

Field greens and seasonal vegetables served with a house vinaigrette dressing

\$8

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)

\$13

#### Pizza Of The Day

Ask your server about our daily fresh pizza

\$13

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

ITEMS ORDERED WITH GLUTEN FREE BREAD -ADD 50¢

**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

