

# LUNCH

## WEEDS:

---

### ARUGULA

Figs, Toasted Pine Nuts, Crispy Pancetta,  
Shaved Parmesan, Lemon & E.V.O.O.

### BUTTER LETTUCE

Bibb Lettuce, Tomatoes, Croutons,  
Roasted Shallot Vinaigrette &  
Local Goat Cheese

### FUJI APPLE

Fennel, Radicchio, Pecans, Blue  
Cheese & Maple Vinaigrette

### WEDGE

Baby Iceberg Lettuce, Bacon,  
Mycella Blue Cheese, Marinated  
Tomatoes & Crispy Garlic

ADD: Grilled Salmon \$9  
Grilled Chicken Breast \$5  
Grilled Shrimp \$6

## SNACKS & SMALL BITES:

---

### HOUSE SALT & VINEGAR CHIPS

Yukon Gold Potatoes, Sour Cream,  
Chives & Black Pepper

### DEVILED EGGS

Hard-Boiled Eggs, Chili, Dijon,  
Crispy Garlic & Tomato

### “TATER-TOTS”

Yukon Gold Potatoes, Gruyère,  
Nutmeg, Cayenne Pepper & Béchamel

### HUMMUS

Grilled Flatbread, Roasted Garlic  
Hummus & Marinated Tomatoes

### WILD MUSHROOM SPAGHETTINI

Wild Mushrooms, Truffle Oil,  
Parmesan & Crispy Garlic

### HOUSEMADE CAVATELLI

Braised Beef Bolognese,  
Parmesan, Basil & Garlic

## ON A ROLL:

---

### GULF SHRIMP PO'BOY

Crispy Aioli, Spicy House Pickles, Shaved  
Lettuce, Tomato, French Bread & Chips

### SAUSAGE SANDWICH

Polish Kielbasa, Steamed Bun,  
Caramelized Onions, Grain Mustard & Fries

### HOUSE BURGER

8 oz. Ground Chuck Burger,  
Onion-Chili Relish, Garlic Aioli,  
Cheddar & House Pickle

### CRISPY SCHNITZEL SANDWICH

Lightly Breaded Tenderloin, Grain Mustard  
Aioli, Arugula, Sunny Side Up Egg,  
Onion Roll & Potato Salad

### CHICKEN SALAD SANDWICH

Poached Chicken Breast with Herbs,  
Lettuce, Tomato, Garlic Aioli,  
Brioche Onion Bun & Chips