

dish

CREATIVE CUISINE

LUNCH

Soup du Jour/12*

Cauliflower Risotto/12*

Mascarpone and Romano Cheese - Walnut Basil Pesto - Leeks

Beet Salad/12*

Arugula - Tuscan Kale - Spice Poached Pears - Champagne Vinaigrette - Candied Pistachios - Gorgonzola Crumbles

Baby Greens/10

Marinated Artichoke Hearts - Hazelnuts - Toasted Garbanzo Beans - Gruyere - Oregano & Hazelnut Vinaigrette

Shaved Brussel Sprouts/10*

Warm Mustard Vinaigrette - Shaved Pecorino Cheese - Pomegranite Seeds

Zucchini Noodle/10*

Baby Heirloom Tomatoes - Moroccan Olives - Avocado Mousse - Roasted Tomato Vinaigrette

Caesar/10

Baby Romaine - Parmesan - Lemon/Anchovy Vinaigrette - **Add** Chicken/4

Tuna Nicoise/18*

Baby Greens - Hen Egg - Artichokes - Fingerling Potatoes - Blue Lake Green Beans - Rare Tuna - Olive Vinaigrette

Roasted Chicken Salad/14*

Hazelnuts - Dried Cherries - Tarragon - Celery - Scallions - Butter Lettuce

Beer Battered Onion Rings/7 House Ketchup - Sriracha Aioli

Grilled Cheese/12

White Cheddar - Guacamole - Zucchini - Mushrooms - Sprouts - Pomme Frites (**sub mini Caesar/2**)

Beef Tenderloin Burger/16

Lettuce - Tomato - Bacon & Caramelized Onion Jam - Béarnaise - Pomme Frites (**sub mini Caesar/2**)

Add/2 each

Cheese: Cheddar - Brie - Blue **Other:** Avocado - Sautéed Mushrooms - Duck Egg

Portobello Mushroom Burger/14

Marinated Portobello - Balsamic Veganaise - Mozzarella - Heirloom Bruschetta with Confit Garlic - Romaine Lettuce - Pomme Frites - (**sub mini Caesar/2**)

Steak & Smashed Marble Potatoes/24* Demi Glace- Maytag Blue Butter (**sub mini Caesar/2**)

Catch of the Day/20* Seasonal Vegetables

Artisan Flat Breads

Bacon - Braised Leek - Gruyere Cheese/12
Roasted Tomato Sauce - Fresh Mozzarella - Fresh Basil/10
Walnut Pesto - Pear - Pancetta - Gorgonzola/12
Add House Sausage/3

Ice Cream Sandwich/6 House Made Vanilla Bean Gelato - Fresh Baked Dark Chocolate Chip Cookies

Hard Root Beer Float/8* House Made Makers Mark Gelato - Whipped Cream

* *Gluten Free*